MICHIGAN FEDERATION COOK BOOK

Shrimp Salad

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MICHIGAN
S.F.W.C.

Michigan State Federation

Cook Book

Compiled and Edited by

MRS. SARAH MARSHALL WEAVER

Under the Direction of

MRS. FLORENCE G. MILLS

President M. S. F. W. C.

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To The Club Women of Michigan

The Home-makers and Home-keepers of our State, this little book of rules for good cookery is dedicated. May its usefulness insure its welcome into every home.

September, Nineteen Hundred Nine.

THE BIG KITCHEN.

Here in the big bright kitchen called the earth,
Ingredients are at hand

For us to use—of great or lesser worth—
And if we understand

The proper ways of using them, and take
A pleasure in the task,

We'll find the various viands that we make
All that a king might ask.

The things within my cupboard may seem less
Than yours, good neighbor mine,

Yet, used with care, they'll nourish and refresh,
And be both fit and fine.

Stirred in with love, with courage and good grace
The smallest cup of wit,

The tiniest drop of talent swells apace
Till gods might drink of it.

Then choose with care from out your little store;
In true proportion blend:

Mirth mix with sympathy, and bookish lore
With simpleness, my friend.

Submit them all to the compelling heat
Engendered by love's fire:

A dish most wholesome and most sweet
Will feed the world's desire.

Myrtle Koon Cherryman.

Table of Weights and Measures.

1 cup, medium size	½ pint
1 cup butter	½ pound
1 cup chopped meat, packed	½ pound
1 cup raisins	6 ounces
1 cup English currants	6 ounces
1 cup ordinary liquid	½ pound
1 cup granulated sugar	½ pound
1 cup sifted flour	¼ pound
9 large eggs	1 pound
1 heaping tablespoon flour	½ ounce
1 heaping tablespoon sugar	¾ ounce
2 tablespoons liquid	1 ounce
Butter size of an egg	2 ounces

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BREAD

"But, though so much of learning
Had been crammed into her head,
She couldn't for the life of her
Compound a loaf of bread."

"The Staff of Life."

At noon boil and mash 3 good sized potatoes, using the water they were boiled in. Place in a gallon stone jar, adding warm water, ½ cup sugar, 1 tablespoon salt, 1 cake Yeast Foam.

"Up in the morning early, just at the peep of day."

Take 6 cups of the yeast, 1 tablespoon sugar, 1 teaspoon salt, and flour (½ winter—½ spring wheat,) to make a large loaf. Place in a covered bread pan, let rise 1½ hours, knead 5 minutes; let rise ½ hour; form into 4 loaves. When light bake ½ hour.

Martha R. Purdy, Caro.

White Bread.

Four tablespoons flour; 1 tablespoon lard; 2 tablespoons sugar; 1 tablespoon salt. Boil two medium sized potatoes in 1 quart water. Mash potatoes fine, add to other ingredients, and over the whole pour boiling potato water. Beat thoroughly, adding enough cold water to make luke warm. Dissolve 1 compressed yeast cake in 1 cup of warm water, beat thoroughly into dough. Add flour to make stiff batter and set away to rise. If set at tea time, it may be mixed the second time that night, adding all the flour needed. In the morning, mold, put in tins and bake when light.

Sarah Marshall Weaver,
Ex. Rec. Sec'y M. S. F. W. C.

Baking Powder Biscuit.

One quart flour; 2 tablespoons lard; salt; 3 teaspoons baking powder, sifted through flour; sweet milk, enough for wetting; roll soft and bake in quick oven. F. G. M.

Tea Rolls.

One quart flour; 2 teaspoons baking powder, pinch salt; ¾ cup shortening (half butter and half lard); ¾ cup currants. Add sweet milk and do not mix too stiff. Roll, cut, butter and fold. Bake in hot oven.

Florence G. Mills.
President, M. S. F. W. C.

Finger Rolls.

One quart scalded milk; 1 tablespoon lard; 1-3 cup sugar; 1 teaspoon salt; ½ cake yeast foam. Boil two potatoes and while scalding hot, stir in one tablespoon of flour, and the yeast. After it is cool, stir in other ingredients, and let stand over night. Next morning mix into soft loaf. Let it rise three times; after third time put in ½ cup melted butter and ½ cup sugar.

Mold into small finger rolls and let rise until very light.

Mrs. Orin Howes.

Potato Rolls.

Three small potatoes, boiled and mashed; one cup warm milk; two eggs well beaten; one cake compressed yeast; one tablespoon butter and one of lard; one teaspoon salt; one cup potato water. Melt butter and lard in milk. Mix well together and pour flour in mixing. Take care not to use too much flour. Let rise and work down twice. Then cut with small biscuit cutter, dip tops in melted butter, fold and place in pans one-half inch apart. If wanted for 6 P. M. set about 10 a. m.

Mrs. Leila Lawrence, Hudson.

Banbury Cross Buns.

Make a rich pie crust. Roll thin, cut in round pieces, five inches in diameter. For filling. One pound seeded raisins and 1½ pounds candied citron, both chopped very fine. Two cups of sugar, two lemons, grated rind and juice, two eggs and a pinch of salt. Use a dessert spoon of filling for each. Fold over, make a small opening in top, bake in medium oven.

Mrs. D. C. Wickham, Pentwater.

Popovers.

Two cups sweet milk, 4 tablespoons melted butter. Sift 1¾ cups flour, 1 teaspoon cream of tartar, ½ teaspoon soda and 1 teaspoon salt together and stir into the milk and butter. Bake in gem pans in hot oven. Baking powder may be substituted for cream of tartar and soda.

Mrs. Emma S. Wheeler, Onondaga.

Waffles.

Two cups flour, 1½ cups milk, 2 level teaspoons baking powder, 2 tablespoons melted butter, 2 eggs, ½ teaspoon salt. Sift flour, baking powder and salt together. Beat yolks of eggs, add to milk, stir into flour, beating thoroughly. Then add melted butter and lastly the stiffly beaten whites of eggs. Bake in hot, well-greased waffle irons. Serve with maple syrup or honey.

Mrs. W. K. Sagendorph, Jackson.

Gems.

One pint sour milk, 1 egg, 1 scant teaspoon soda, salt, graham flour to make thick batter.

F. G. M.

Huckleberry Gems.

One cup sugar, ½ cup sweet milk, 2 well-beaten eggs, 1 talbespoon butter, 1½ cups flour, 1 teaspoon baking powder. Just before putting into gem pams, stir in 1 cup of huckleberries.

M. O. Campbell, Muskegon.

Breakfast Cakes.

One egg, 1 tablespoon sugar, 1 tablespoon butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Sift flour and baking powder together, bake in gem pams.

Belle M. Perry,
Ex-President, M. S. F. W. C.

Rye Bread.

Soak 1 cake Yeast Foam in ½ cup water, add 1 pt. warm water and stir to quite a stiff batter with rye flour. Let stand over night in a warm place. In the morning add 1 pt. sweet milk that has been scalded, 1 teaspoon salt, 1 rounding tablespoon shortening, ½ cup white sugar, a good pint measure of rye flour and enough graham and white flour in equal parts to knead into a large loaf. When light put into loaves and when light again bake from 45 minutes to 1 hour, according to size of loaf.

Eva Bell Giles, Battle Creek.

Whole Wheat Bread.

To one quart of wetting, potato water, or half milk,add one quart white bread flour, 1 quart whole wheat flour,

1 quart graham flour. Sift all but the graham. Two tablespoons of salt, 2 tablespoons of molasses, ½ cup sugar and small cup lard. Make batter of 1 quart potato water and 1 quart white flour, salt, sugar and add 1 cake yeast foam, softened in warm water. Let stand in warm place over night. In morning knead stiff with 1 quart whole wheat flour, 1 quart graham, lard and molasses.

When light knead down. When light again put into four ordinary bread pans and when double in size bake in a moderate oven ¾ of an hour.

Use bread mixer.

Mrs. Annie H. Crabtree, South Haven.

Graham Bread.

Two cups of buttermilk, ½ cup molasses, 2½ teaspoons soda, ½ cup sugar, 3 cups graham flour, butter size of an egg, 1 cup chopped raisins.

Mrs. A. F. Freeman, Ann Arbor.

Quick Nut Bread.

Four cups sifted flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup sugar. Sift these ingredients together and stir in 1 cup chopped nutmeats—English walnuts preferred. Add a beaten egg and a cup of milk, mixed in a separate bowl; mix well and turn into two small buttered bread tins; let stand twenty minutes and bake one-half hour. Test with broom splint.

Mrs. L. L. Shupe, South Haven.

Nut Bread.

Two cups graham flour unsifted, 1 cup white flour, 1½ cups sour or buttermilk, 2-3 cup molasses, 1 rounding teaspoonful soda, ¼ teaspoonful salt, ½ cup walnut meats broken fine. Dredge meats in white flour. Dissolve soda in sour milk. Bake 45 minutes in moderate oven.

Mrs. Martha A. Keating, Muskegon,
Ex-President, M. S. F. W. C.

Graham Nut Bread.

One quart of lukewarm water, 1 quart graham flour, 1 compressed yeast cake, 1 cup English walnut meats (ground or broken in small pieces) 1 cup brown sugar, 1 teaspoon soda, ½ teaspoon salt, 2 quarts wheat flour.

In the evening mix the water, graham flour and compressed yeast cake together, stirring until well mixed.

In the morning put in walnut meats, sugar, soda, salt and white flour.

Knead for 5 or 10 minutes and let rise. Mold into three loaves; let stand until light. Bake in a moderate oven.

This may be molded twice which will make the grain of the bread finer.

Mrs. W. F. Judd, Dowagiac.

Graham Nut Loaf.

To two cups sour milk, add 1 teaspoon soda, ¾ cup G. sugar, pinch of salt, ½ cup chopped walnut meats, 3 cups graham flour, and 1 cup of wheat flour to which has been added 1 teaspoon baking powder. Stir into a loaf and let it stand ½ hour. Bake 1 hour in slow oven.

Mrs. L. M. Thurber, Holland.

Corn Muffins.

One cup corn meal, 2 cups flour, 3 teaspoons baking powder, ¼ (little less) cup sugar, ¾ cup melted butter, 1 cup sweet milk, 3 eggs, little salt.

Eva Perry Moore, St. Louis, Mo.
President, G. F. W. C.

Johnny Cake.

One cup fine corn meal, 1 cup flour, 1 cup sour milk, 1 or 2 eggs, butter size of a small egg, 1 tablespoon sugar, or to taste, 1 even teaspoon soda dissolved in the milk.

May Stocking Knaggs, Bay City.

Rich Corn Cake.

One cup corn meal, 1 cup white flour, 4 teaspoons baking powder, ¼ cup sugar, 2 eggs, ¼ cup melted butter, ⅞ cup milk, ½ teaspoon salt.

Mix and sift dry ingredients. Add milk, gradually, eggs well beaten, and butter. Bake in a hot oven.

Mrs. Emma Bangs, Lansing.

Corn-Meal Short-Cake.

One cup Indian meal, and ½ cup flour, sifted into a bowl with ½ teaspoon soda, and same of salt. Sift three times.

One tablespoon butter, 1 tablespoon lard, 1 tablespoon sugar, 2 eggs, 1 cup thick sour milk. Cream sugar, butter and lard, add yolks beaten light, then milk, then mingled flour and meal, lastly beaten whites. Bake in shallow pan.

Mrs. C. M. Chamberlin, Kalamazoo.

Corn Bread.

Two cups meal, 1 cup wheat flour, 1 cup sour milk, 1 cup sweet milk, ½ cup molasses, 1 egg, ½ cup sugar, 1 large spoon butter or sour cream, 1 teaspoon salt, 1 teaspoon soda. Bake quickly.

Mrs. Olive Nott Roach, Hart.

Corn Dodgers.

Two cups corn meal, a good pinch of salt, small tablespoon lard, scald with boiling water and beat hard. Add 1 egg and drop by spoonfuls on well buttered tins. Batter thicker in the center than on the edges.

Mrs. John C. Sharp, Jackson.

Never Fail Sour Milk Griddle Cake.

One pint sour milk or buttermilk, 1 teaspoon salt, add flour to make batter little stiffer than seems needful for baking, and beat and beat and beat. Then add yolk of one egg or more (according to price) and beat again; then 1 level teaspoon soda and beat; then fold in the beaten whites of egg. The main secret of this is the beating.

Mrs. Claribel C. Zekind, St. Joseph.

Bread Griddle Cakes.

One pint stale (not dried) bread crumbs, 1 pint scalded milk, 1 tablespoon butter. Pour hot milk over crumbs and butter, allow bread to soak until soft. Add 2 eggs beaten separately, 1 cup of flour, ½ tablespoon of salt, 2 tablespoons of baking powder. Add cold milk to thin, if necessary. Bake on a greased griddle.

Miss Alice M. Brown, Charlotte.

Simplest Steamed Brown Bread.

Three-quarters cup molasses, 2 cups corn meal, 2 cups sour milk, 1½ cups flour, 1 teaspoon salt, 1 teaspoon soda.

Mix the dry materials and then mix the wet materials. Mix together and steam five hours.

Nellie Kedzie Jones, Kalamazoo.

Boston Brown Bread.

Sift together in a pan 2 cups graham flour and 1 cup corn meal, ½ teaspoon salt, 1 rounding teaspoon soda, 2 cups sour

milk, ½ cup **good** molasses. Steam in 2 coffee cans 3 hours. Be sure to keep the water boiling all the time. Bake 15 minutes. The better the molasses, the better the bread.

Mrs. M. B. Brooks, Nashville.

Brown Bread.

Two cups graham flour, 1 cup corn meal, 1 cup molasses, 2 cups sour milk, 2 cups raisins, 1 teaspoon soda, salt.

Steam 1½ hours. Bake ½ hour.

Ida S. McLean.

Baked Boston Brown Bread.

Three cups graham flour, 2 tablespoons yellow corn meal, 1 cup seeded raisins (cut in half) ½ cup molasses, 2½ cups sour milk, 2 rounded teaspoons soda, 1 teaspoon salt, 1 teaspoon butter (if milk is not rich). Bake in greased round tins, filling each only a little more than half full. Bake one hour.

Mrs. Ida Glascoff, Albion.

Brown Bread.

One egg, 2 tablespoons sugar, 2 cups sour milk, salt, 2 cups graham flour, 1 cup white flour, 2 teaspoons soda.

Bake one hour.

Mrs. Mollie C. Brown, East Lansing.

Brown Bread.

One cup sour milk, ½ cup sweet milk, ½ cup molasses, 1 cup corn meal, 1¼ cups graham flour, 1 teaspoon soda, 1 level teaspoon salt, a handful of raisins. Mix all together, leaving raisins whole and placing on top after bread is in the tin. Steam 3 hours and bake 15 minutes.

Estella I. Kneeland, Traverse City.

Brown Bread.

Two cups graham flour, 1 cup white flour, 2 cups sour milk, ¾ cup molasses, 1 teaspoon soda, 2 eggs, 1 teaspoon baking powder, pinch of salt, add half cup of chopped raisins and ½ cup nuts. Divide dough in two loaves and bake 1 hour.

Mrs. C. F. Lewis, Pentwater.

Brown Bread.

One cup sweet milk, 2 cups sour milk, 3 cups corn meal, 1 cup flour, 1 cup molasses, 1 teaspoon salt, 1 heaping teaspoon soda. Steam 3 hours.

Mrs. Fannie Parker Woodman.

Brown Bread.

One half cup sugar, ½ cup molasses, 2 tablespoons of melted butter, 1 teaspoon of salt, 2 teaspoons of soda, 2 well beaten eggs, 2 cups of sour milk, 1½ cups of white flour, 2½ cups of graham flour. Bake in 1 lb coffee cans with covers on, 1 hour in a slow oven.

Mrs. Melissa Roe, Nashville.

BEVERAGES

Chocolate.

Dissolve two squares of Baker's Chocolate in a pint of hot water. Add 1 cup of brown sugar and 1 pint of milk, stirring constantly until it boils. Dissolve 1 heaping teaspoon of corn starch in ½ cup of cold milk, and stir into the chocolate.

Serve with whipped cream.

Mrs. E. W. Moore, Benton Harbor.

Grape Juice.

To one gallon of juice, add 1 pint of water and 3 small cups of sugar. Boil 10 minutes and can.

Mrs. E. W. Moore, Benton Harbor.

Fruit Punch.

Make three pounds of granulated sugar into syrup for a foundation. Wash and squeeze juice from 1 dozen lemons and 3 oranges, and strain into the foundation. Cut up the rinds, add the strained out pulp and cover with boiling water. Let stand 10 or 15 minutes. Strain and add to foundation. Add 3 or 4 quarts of grape juice according to richness desired. This should make from 2½ to 3 gallons.

Ella G. Simmons, Owosso.

Punch.

Cook together 1 pound of sugar and ½ pint of water until it spins a thread. Turn while hot over a strong cup of tea. Add at once the juice of 6 lemons, same of oranges and 1 quart of fruit juice and let set over night. When ready to serve, add water and garnish with sliced fruits, cherries or marshmallows cut in quarters.

This will serve twenty.

Metta C. Bodfish.

Roman Punch.

One can pineapple or juice from 1 cooked pineapple, juice of 12 lemons, juice of 6 oranges, 2 lbs of sugar, 2 tablespoons fruit coloring (extract of bitter almond makes wild cherry flavoring). Add ice water to make 1 gallon of punch.

Minnie Dixon McIntosh, Allegan.

Dandelion Wine.

To 4 quarts of blossoms (washed clean) add 4 quarts of boiling water; stand 3 days then put in kettle and cook 20 minutes. Strain and add 4 pounds of sugar, rind of 1 lemon, 2 whole oranges, 2 tablespoons of yeast. Let work until quiet and then bottle.

Dandelion Wine No. 2.

One quart of dandelion blossoms, pour over them 4 quarts boiling water, let stand over night and then strain.

Slice in 3 oranges and 3 lemons and let stand 24 hours. Squeeze out, then add 3 pounds of white sugar and 3 tablespoons yeast.

Sarah A. Balch, Kalamazoo.

CAKES, COOKIES, DOUGHNUTS

Wedding Cake.

Three pounds flour, 3 pounds butter, 3 pounds sugar, 6 pounds currants, 6 pounds raisins, 1 ounce nutmeg, 1 ounce cinnamon, ½ gill brandy, 1 ounce cloves, ½ gill of rosewater, 2 dozen eggs (30 if small). Put 2 or 3 buttered papers in bottom of tin, bake about 5 hours (slow) in a large milk pan if you desire a large cake. Beat the batter with hands to cream, then beat sugar into the butter. Add froth of the yolks of eggs. Then froth of the whites. (Eggs must be well beaten separately). Mix in fruit spices and flour.

Sarah A. Balch, Kalamazoo.

Chocolate Cake.

One half cup sweet milk, ¼ cake Baker's chocolate, yolk of 1 egg. Boil these together until thick, then add ½ cup milk, 1 egg, 1 cup sugar, ¼ teaspoon soda. Add to chocolate lump of butter size of an egg, 2 scant cups flour, 2 teaspoons baking powder.

White Cake.

One cup sugar, ½ cup butter creamed, 1 cup sweet milk, 2 cups of flour sifted with 2 teaspoons baking powder, whites of four eggs, beaten and added last.

Old English Fruit Cake.

Three pints of cake crumbs soaked in 2 cups hot coffee, 2 cups sugar, 1 brown 1 white, 1½ teaspoons soda, 2 eggs, 1 cup shortening, half lard and butter, 1 pound raisins, spices of all kinds, stir to the consistency of any fruit cake, bake in moderately slow oven.

Neighborhood Cake.

Two eggs, 2 cups light brown sugar, ¾ cup shortening, 7 tablespoons water, 1 teaspoon soda, 2 teaspoons baking powder, extract, add flour for ordinary cake batter.

Mrs. Emma E. Knapp, Chairman Ind. and Child Labor Com., M. S. F. W. C.

Jam Cake.

One coffee cup sugar, 3 eggs, ¾ cup of butter, 1 cup blackberry jam, 1½ cups of flour, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 teaspoon of allspice, 1 teaspoon of nutmeg, 4 tablespoons sour cream. Bake in three layers and put together with white frosting.

Carey Club, Jackson.

Coffee Cake.

One cup brown sugar, 1 cup butter, 2 eggs, ½ cup molasses, 1 cup strong cold coffee, 1 teaspoon of soda, 2 teaspoons of cinnamon, 1 teaspoon of cloves, 1 cup of raisins, five cups of sifted flour.

Mrs. Chas. T. Williams, Grand Rapids,
Rec. Sec. M. S. F. W. C.

Spice Cake.

One egg, 1 cup sugar, ½ cup sour cream, ½ cup molasses, ½ cup cold coffee, 1 teaspoon soda, pinch salt, 1 teaspoon each of cloves and cinnamon, 2 cups flour

Mrs. Grant Smith, Lexington.

Cream Spice Cake.

Two cups brown sugar, ½ cup butter, the yolks of 5 eggs, or 3 whole ones; 1 teaspoon of soda disolved in 1 cup of sour cream; 2 teaspoons of cinnamon, 1 teaspoon of cloves, 1 teaspoon of allspice, a pinch of ginger, ¼ teaspoon of nutmeg, 2 cups of flour. Mix in order given. Bake slowly.

Mrs. Mary Slater Rankin, Hart.

Nut Cake.

One half cup butter, 1½ cups sugar, 3 eggs, ½ cup milk, 2 teaspoons of baking powder, 2½ cups flour, 1 cup of nut meats, chopped fine. Bake in steady oven about 35 minutes.

Mrs. J. A. Watson, Elsie.

Delicious Fruit Cake.

Four cups sifted flour, 3 cups granulated sugar, 2 cups butter, 8 eggs, 2 pounds raisins, chopped, 2 pounds currants, washed and dried, ½ pound citron, cut in thin slices, ¼ teaspoon nutmeg, 1 saltspoon salt, 1 teaspoon each of cloves, cinnamon, allspice and soda.

Cream sugar and butter; add yolks of eggs well beaten, then spices, then flour in which soda has been well sifted; next

add whites of eggs, beaten to a stiff froth, and lastly, the fruit well dredged with flour. Line tins with two thicknesses of well buttered paper, fill about half full with the cake batter, and bake in a slow oven about 3 hours. As the top of cake browns, cover with paper to prevent burning.

Monday Study Club, Boyne City.

Date Cake.

One scant cup chopped dates. Pour over this one cup of hot water. One level teaspoon soda, 1 egg, 1 cup sugar, 1 teaspoon each of cocoa, cloves and cinnamon. One cup chopped nut meats, 1¼ cup of flour.

Mrs. Adelaide Goodrich, Hillsdale.

Brown Sugar Cake.

One and one-half cups light brown sugar, ½ cup white sugar, ½ cup sour milk, ½ cup coffee, 2 eggs, 1 cup chopped raisins, level teaspoon each, of soda and baking powder sifted into flour to make stiff enough for loaf cake. Cinnamon lemon and vanilla for flavoring.

Mrs. Helen M. Titus, Lansing.

Graham Cake.

One cup sugar, scant, 1 egg (beaten together) 1 cup sour cream, (or ½ cup shortening and 1 cup sour milk). Sour cream preferred if you have it. One teaspoon cinnamon, ½ teaspoon of salt, 1 cup graham flour and ½ cup white flour, 1 teaspoon soda and ½ teaspoon of cream tarter or baking powder, 2 teaspoons; 1 cup of mince meat or ½ cup of raisins chopped, or is good without either.

Dora L. Knapp, Charlotte.

Devil's Food Cake.

Two cups sugar, 2-3 cup butter, 1 cup buttermilk, 2 cups four, ½ teaspoon soda, 1 teaspoon vanilla, 2 squares of melted chocolate, 2 whole eggs and yolks of 3.

Fudge frosting.—1½ cup sugar, ½ cup milk, 1½ squares of chocolate, butter size of a walnut, ½ teaspoon vanilla. Cook until it drops in soft ball in water. Let cool, then stir well.

Mrs. Chas. W. Fallas.

Devil's Food.

One cup dark brown sugar, 1 cup grated chocolate, 1 cup sweet milk. When this reaches boiling point take off and let

cool. One cup brown sugar, ½ cup butter, ½ cup sweet milk, 2 eggs beaten light, 1 teaspoon soda, 2 cups flour, flavor vanilla. Stir in the cool chocolate and bake in slow oven.

Marie Bossong, Jackson.

Delicate Cake.

One cup corn starch, 1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, 2 cups of flour and whites of 7 eggs. Rub butter and sugar to a cream, add ½ teaspoon of soda to milk and then add to butter and sugar. Mix 1 teaspoon of cream tartar with flour and cornstarch. Lastly add the whites of the eggs beaten very stiff. Flavor to taste.

Mrs. Andrew Thompson, Jr., Grand Haven.

One Egg Cake.

One and one half cups flour, (sifted) 1 cup sugar, 1 tablespoon baking powder. Sift these together twice. Three tablespoons melted butter, 2-3 cup sweet milk. Put butter and milk in dry ingredients and beat hard, then drop in 1 egg (not beaten) and beat again.

Mrs. Eleanor Thompson, Northville.

Sour Cream Cake.

Two eggs in cup. Fill with sour cream. One quarter teaspoon soda, 1 cup sugar. Beat together till very light. Add 1 cup flour and 1 teaspoon baking powder, sifted twice.

Mrs. Adelaide Hudd, Plymouth.

White Cake.

One cup sugar, 1 even tablespoon butter beaten to a cream, ¾ cup milk, 2 cups flour, whites of 3 eggs, 1 heaping teaspoon baking powder. To be mixed in the order given. Add a tablespoon of boiling water to the creamed butter and sugar.

Helen M. Lamphere, Stanton.

White Cake Without Eggs.

One cup milk, 2 cups sugar, ½ cup butter, 6 tablespoons cold water, 2 heaping teaspoons baking powder, flour to make a little stiffer than when eggs are used, a pinch of salt, flavoring.

Mrs. Ida Glascoff, Albion.

Old Fashioned Cream Cake.

Break 2 eggs in a cup; fill the cup with sour cream. One cup of sugar, 1½ cups of flour sifted with 2 teaspoons

baking powder. Flavor with nutmeg, cinnamon, and cloves. Beat until very fine. May add cup of chopped raisins.

Metta C. Bodfish, Coleman.

White Cake.

Two cups sugar, ½ cup butter, 1 cup sweet milk, 3 cups flour, 3 level teaspoons baking powder, whites of 4 eggs, ½ teaspoon vanilla or almond. Cream the butter, add sugar, then milk, flour and baking powder. Last of all, add whites of eggs well beaten. Bake in a loaf.

Mrs. J. C. Morgan, Traverse City.

Loaf Cream Cake.

One scant cup fine granulated sugar, 2½ level tablespoons butter, 2-3 cup thin cream (top of a pint bottle), 1½ cups flour (measured after sifting), 2 teaspoons baking powder. Beat thoroughly. Whites of 4 eggs well beaten, ½ teaspoon each, of lemon and vanilla. This cake should never be stirred in the mixing, but beaten.

Ella G. Simmons, Owosso.

Sunshine Cake.

Whites of 7 fresh eggs, yolks of 5, 1 cup of granulated sugar, 1 cup flour, ¼ teaspoon of cream tartar and a pinch of salt. Sift sugar and flour 5 times. Beat yolks of eggs, set aside. Add salt to whites of eggs, beat about half, add cream tartar and beat very stiff. Stir in the sugar slowly, add beaten yolks and beat well. Fold flour into the eggs carefully, and flavor to taste. Put in a tube pan and in the oven at once. Bake 40 to 50 minutes.

Icing for cake.— Yolk of 1 egg, 2 tablespoons of cream, thicken with XXXX powdered sugar.

Mrs. Fannie Parker Woodman, Paw Paw.

Snow Cake.

One half teacup butter, 1 teacup of sugar, 1½ cups of flour, ½ cup sweet milk, whites of 4 eggs beaten stiff, 1 teaspoon baking powder sifted 2 or 3 times with the flour, flavor with lemon or vanilla. Mrs. Emma Bangs, Lansing.

Almond Cake.

One-half pound butter, 1 pound sugar, 1 pound flour, 1 cup sweet milk, 6 eggs, 2 teaspoons baking powder, 1 cup blanched and chopped almonds, 1 cup seeded raisins, also chop-

ped, 1 cup citron, cut in small pieces. Stir fruit with the flour. When so many eggs are used, do not heap baking powder in the spoon. This cake is very rich and keeps well.

(Miss) Winifred Smith, Saginaw.

Delicate Cake.

Three cups flour, 2 cups sugar, ¾ cup sweet milk, whites of 6 eggs, ½ cup butter, 2 level teaspoons baking powder. Flavor with lemon. Cream butter and sugar, add milk, flour, last, whites of eggs beaten to stiff froth. Makes large cake. It is very good, and is easily made.

Dora Wines, Freemont.

White Mountain Cake.

Two cups of granulated sugar, ½ cup of butter, 1 cup of cold water, 3 cups of flour, 2 teaspoons of baking powder, whites of 4 eggs, beaten stiff. Flavor with vanilla. Cream the butter and sugar together thoroughly, then add water. Sift flour once before measuring, then add baking powder and sift again into batter. Stir 5 minutes, then add beaten whites of eggs. This recipe will serve twenty.

Elnora Chamberlin, Hartford.
Second Vice President, M. S. F. W. C.

Kartoffel Torte (German Potato Cake)

Pass through a ricer or sieve enough cold boiled potatoes to make 2 cupsful. Chop fine enough blanched almonds to make 1 cup. Sift together 3 times; 2 cups of flour, 2 level teaspoons baking powder, 1 scant teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon cloves. Cream 1 cup butter and gradually beat in 2 cups sugar and 1 cup sweet chocolate grated. Then add the beaten yolks of 4 eggs, ¾ cup milk, the potatoes, flour and almonds, and lastly the beaten whites of the 4 eggs. Bake in large tube cake pan, in moderate oven for 1 hour. When cold, cover with chocolate icing.

L. K. W.

Sponge Cake.

One cup sugar; 1½ cups of flour (good sized half); 1 good teaspoon baking powder. Put all together and stir thoroughly, then add ½ cup butter, and stir in as you would for pie crust. One half cup milk and two eggs well beaten; nutmeg or any flavor preferred.

Mrs. Frances Willard Brewer, Battle Creek.

Mother's Sponge Cake.

One scant cup granulated sugar, 3 eggs beaten very light, 1-3 cup milk, ½ teaspoon soda, ½ teaspoon cream tartar, or 1 teaspoon baking powder, 1 cup flour, vanilla.

Winnifred Weaver Dodge.

Maple Sugar Cake.

Whites of 4 eggs, ½ cup sweet milk, 1 cup sugar, 1 cup flour, ½ cup corn starch, ½ cup butter (scant), 2 teaspoons baking powder.

Filling.— One cup sugar, 1 cup maple syrup, boil until it hardens in water. Stir in beaten whites of 2 eggs, adding a little cream of tartar. Beat until cold.

Devil's Food.

One third cake chocolate, 1 cup sweet milk, 1 cup sugar, butter size of egg, 1 egg well beaten, pinch of salt, and flavor to taste. 1 teaspoon baking powder, 1 cup flour sifted 5 times. Melt chocolate and butter together, at same time boiling ½ cup milk, add to chocolate and butter and stir well, removing from stove when quite thick. Add sugar and balance milk, cold. Also egg, flavor and salt, and flour in which the baking powder has been sifted. Beat thoroughly before putting in tins. Will make two layers.

Icing.— Two cups sugar, 2-3 cup milk or cream, small piece butter. Put together and boil until it strings, then take off stove and stir until it creams.

Mrs. S. C. O'Bryon, Grand Ledge,
Ex-President, Eaton County Fed. of W. C.

Almond Cream Cake

Two cups pulverized sugar, ¼ cup butter, 1 cup sweet milk, 3 cups of flour, 2½ teaspoons of baking powder, white of 4 eggs, beaten very light, ½ teaspoon vanilla. Bake in layers. Whip one cup of sweet cream stirring gradually into it ½ cup pulverized sugar, a little vanilla, and 1 pound of almonds, blanched and chopped fine. Spread thick between layers and frost top and sides.

Lettie G. Baker, Lawrence.

Allegretto Cake.

One cup white sugar, ½ cup butter (scant), 2 eggs, ½ cup sour milk, 1 teaspoon soda in the milk, 2 cups flour, 1 teaspoon vanilla. Then add custard.

Custard.— One-half cup sugar, ½ cup sweet milk, 2-3 cup

Baker's chocolate (shaved). Beat all together and cook slowly until thick. Remove from fire and set aside to cool. This is added to cake last.

Frosting.— Two cups white sugar, 1 cup cold water, ⅛ of a teaspoon of cream tartar. Mix and set aside for half an hour. Then boil until a soft ball can be made when a portion of syrup is put in cold water. Then remove from fire and set dish in cold water until syrup is cold. Then stir until frosting is white and creamy and thick enough to spread. Add 1 teaspoon vanilla. After it is spread on cake, melt Baker's chocolate and spread on top with a small flat brush.

Mrs. Clara E. Honeywell, Eaton Rapids.

Prince of Wales Cake.

Yolks of 3 eggs and white of 1, 1 cup brown sugar, ½ cup butter, ½ cup molasses, 1 cup sour milk, 1 teaspoon each, of soda and cinnamon, ½ teaspoon each of cloves, nutmeg and baking powder, 2½ cups flour. This amount will make three layers.

Filling.— Two cups sugar, ½ cup water. Boil until it "hairs". Pour slowly into the well beaten whites of 2 eggs. Reserve part of this for the frosting of the upper layer, while into the rest stir well 1 cup chopped raisins for the filling between layers.

Mrs. George E. Foote, Kalamazoo.

Coffee Layer Cake.

One half cup butter, ¾ cup sugar, ¾ cup molasses, ½ cup warm black coffee, 3 eggs, 1 teaspoon each of cloves, allspice, cinnamon, and soda, 2½ cups flour, ½ cup chopped raisins. Cream sugar and butter, add the eggs and beat, then add the other ingredients and beat well. Any filling desired.

Anna H. Brockie, Portage and Pavillion.

Caramel Cake.

One half cup butter, 1 cup sugar, 1 cup milk, 2 cups flour, the unbeaten whites of 4 eggs, 2 teaspoons of baking powder. Bake in two layers.

Caramel frosting. — Two cups brown sugar, butter ½ size of an egg, ½ cup of milk. Boil and stir till it is ready to grain, then add 2 teaspoons of vanilla. Stir until cool; if too thick to spread well, add 1 tablespoon of cream.

Mrs. C. S. Allison, Owosso.

Chocolate Cream Cake.

One cup sugar, ½ cup butter, ½ cup sweet milk, 2 eggs, 1½ cups flour, 1 teaspoon baking powder. Bake in 2 layers.

Cream for above.— Two cups granulated sugar, ¾ cup sweet milk, piece of butter size of an egg. Boil 15 minutes. Then beat until stiff and spread on cake. Melt 2 squares of chocolate, 1 cup sugar, 1 egg, 3 tablespoons of milk. Cook and stir until thick, flavor with vanilla and spread on the cream.

Rebecca Woods, Cassopolis.

Spice Layer Cake.

Four eggs, reserving the whites of 2 if small, the white of 1 if large, 2 cups brown sugar, ½ cup butter, ½ cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon of cloves, 2 scant cups of flour. Bake in 3 layers.

Raisin filling.— One cup raisins, seeded, chopped and stirred into boiled icing, for which the whites of 2 eggs, if small, are to be reserved as before said. Use 2 scant cups of sugar to 2 small eggs, 1 cup to one large egg. This is a delicious cake.

Estella I. Kneeland, Traverse City.

Layer Cake.

One cup sugar, ½ cup butter, 3 eggs, ½ cup sweet milk, 2 cups flour, 2 rounding teaspoons baking powder, flavoring to taste. This cake is especially adapted to soft fillings such as fruit jelly, lemon cream filling, or whipped cream, being a soft feathery cake.

Clara Bates, Traverse City,
Corresponding Secretary, M. S. F. W .C.

Dark Layer Cake.

One and one half cups c. sugar, ½ cup butter, 3 eggs, 1 cup sour milk, 1 teaspoon soda in sour milk, 2 cups flour to which has been added, 1 teaspoon baking powder and 3 teaspoons cocoa.

Filling.— Two cups powdered sugar creamed with 2 teaspoons butter, 1 teaspoon vanilla, enough cream to moisten.

Frances Vander Veen, Holland.

Cocoa Cake.

One and one-half cups sugar, ½ cup butter, 1 cup sour milk, ½ cup Lowney's cocoa dissolved in ½ cup hot water, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour measured before sifting.

Cocoa filling.— Two and one-half cups sugar, 1 cup milk (sweet) ¾ cup cocoa, 1 cup walnut meats, 1 teaspoon vanilla, butter size of a walnut. Rub sugar and cocoa until well blend-

ed, add milk and butter, and cook without stirring, on back of range until when dropped in water a soft ball will form. Remove from fire, add nut meats and vanilla, and stir until it can be spread.

Mrs. B. M. Wooley, Elsie.

Angel Food Cake.

Whites of 12 eggs, 1 cup of unsifted pastry flour, 1 teaspoon of cream tartar, 1 teaspoon of vanilla, and 6 drops of orange extract, 1 tablespoon cold water. Sift the sugar and flour together several times or until thoroughly mixed. Whip the eggs with a pinch of salt until half done and then add the cream of tartar and beat until stiff. Fold in the flour and sugar a little at a time. Add seasoning and water the last thing. Bake 40 minutes in a slow oven, in an ungreased pan. When done invert the cake until cool.

If these directions are followed the cake will keep moist for a week.

Mrs. A. O. White, Freemont.

Cream Puffs.

One cup hot water, 1 cup butter; boil together and stir in one cup dry flour while boiling. When cool add 3 eggs not beaten. Mix well, drop by tablespoonfuls on buttered tins; bake in quick oven 25 minutes. This makes one dozen.

Cream for Puffs. —One cup milk, ½ cup sugar, 1 egg, 3 tablespoons flour. Flavor with vanilla. Open puffs, fill with cream and serve.

Elida H. Buck, Charlotte.

White Cake (always reliable).

Two cups granulated sugar, ½ cup butter (creamed), 1 cup milk, vanilla, 3 cups flour, 3 level teaspoons baking powder. Beat whites of 4 eggs slightly and add the last thing then beat until very light and creamy.

Mrs. Nellie Roethlisberger, Hillsdale.

Spanish Bun.

One and ½ cups granulated sugar, ¾ cup butter, 1 cup sweet milk, the yolks of 4 eggs and 1 whole one, 3 cups flour, 2 level teaspoons salaratus, 3 level teaspoons cloves, 1 level teaspoon cream tartar, 1 level teaspoon allspice, 1 heaping teaspoon cinnamon. Bake in long shallow tin and cover with white frosting. This recipe never fails and is delicious.

Mary Carpenter Bahlke, Alma.

Soft Ginger Cake.

One-half cup sugar, ½ cup butter, 1 cup molasses, 1 teaspoon each, of cinnamon, ginger and cloves, 2 teaspoons soda in a cup of boiling water, 2½ cups flour, 2 well beaten eggs added last thing before baking. Baked in gem tins and eaten warm with cream or other sauce, this cake makes a nice dessert.

Frances Wheeler Smith, Hastings,
Ex-President, M. S. F. W. C.

Soft Ginger Bread.

One egg, 2-3 cup New Orleans molasses and fill cup up with brown sugar, 5 tablespoons melted shortening, pinch of salt, 1 teaspoon ginger, 2 cups sifted flour. Stir all together, then put in 1 teaspoon soda in 1 cup of boiling water last.

Mrs. H. Griffin, Eaton Rapids.

Frosted Gingerbread.

One cup molasses, 1 cup brown sugar, 1 cup sour milk, 2½ cups flour, 1 egg, 1 teaspoon ginger, ½ teacup butter, ½ teaspoon salt, 1½ teaspoons soda.

For the frosting.— Take 2 teacups brown sugar, ½ teacup water, boil till it waxes in cold water, then add the beaten white of 1 egg and 1 teaspoon of ginger. The frosting is brown, only a few shades lighter than the cake. Try it once, and you will make it again and again.

Miss Jennie Buell, Lecturer Mich. State Grange, Vice Pres. Mich. Women's Press Association.

Molasses Cake.

Two eggs, 1 cup sugar, ½ cup molasses, 2-3 cup butter, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon ginger, 2½ cups flour.

Filling.—Chop 1 cup seeded raisins, add to 1 egg well beaten with 2-3 cup sugar, and 1 tablespoon boiling water. Set on back of stove until cake is ready to put together. Use a chocolate icing for the top.

Martha R. Purdy, Caro.

Molasses Cake.

One cup sugar, 1 cup molasses, 2-3 cup butter. Cream together. Two eggs beaten well, 2-3 cup buttermilk, 3 cups flour, 2 level teaspoons soda, salt, vanilla, ginger and cinnamon.

Mrs. M. Gertrude Titsworth, Hunters Creek.

Marshmallow Filling for Cake.

Boil 2 cups of sugar and 1 of water, add ½ pound of marshmallows, stir in gradually until well melted. Remove from fire and add well beaten whites of 2 eggs. Beat thoroughly until cool. Flavor with vanilla and add nut meats.

Vernelia R. Taylor, Lapeer.

Chocolate Icing for Cake.

Two cups sugar, 1 cup milk, 2 sections Baker's chocolate; boil until soft ball stage; add teaspoon butter and stir until thick as heavy cream.

L. K. W., Grand Rapids.

Lemon Filling for Cake.

Two cups hot water, 1 cup sugar, 1 tablespoon butter, grated rind and juice of 1 lemon, 3 heaping teaspoons corn starch. Boil water and sugar 5 minutes, add the corn starch wet in a little cold water. Cook 8 or 10 minutes, add lemon rind and juice and butter. Stir till the butter is melted and serve. If too thick, add more hot water till of right consistency.

S. M. W., Charlotte.

Boiled Icing.

One and one half cups granulated sugar, ¾ cup water. Boil until it hairs. Stir into this the well beaten whites of 2 eggs and stir until cold All depends on the stirring.

Pound Cake.

One pound sugar, ¾ pound butter. Cream butter and sugar together until very light. Eight eggs, yolks and whites beaten separately, 1 pound flour (pastry) 1 heaping teaspoon baking powder, 4 ounces finely sliced citron, 4 ounces blanched almonds cut very thin, 2 tablespoons brandy. Dredge almonds and citron in a little flour and add to batter the last thing.

Emma Sayre Wheeler, Manistee.

White Cake.

Whites of 8 eggs, 2 cups sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour (pastry) ½ cup corn starch, 3 teaspoons baking powder. Flavor with lemon or vanilla. The above recipe makes a very nice gold cake, by leaving out the corn starch and using 2 cups pastry flour, and leaving out the whites of the eggs, and using instead the yolks.

Emma Sayre Wheeler, Manistee.

Layer Cake (fine).

One half cup butter, 2 cups fine granulated sugar, 1 cup equal parts of ice water and milk, 4 eggs, whites, 3 cups sifted flour, 1 large teaspoon cornstarch, 3 level teaspoons baking powder. Flavor to taste. Cream butter and gradually add sugar. Sift corn starch, baking powder and flour together. Add this and the water alternately to the creamed butter and sugar. Beat all thoroughly. Lastly add the well beaten whites of eggs. Bake in moderate oven(each layer) 18 minutes.

Mrs. Persis Fletcher, St. Joseph.

Fruit Cookies.

Three eggs, 1½ cups sugar, 1 cup butter, 3 tablespoons sour milk, 1 cup chopped raisins, or fewer raisins may be used and chopped dates or nuts substituted. 1½ teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon soda and ½ teaspoon baking powder sifted with flour enough to mix.

(Mrs.) Minnie E. Cornell, Hart.

Fruit Cookies.

One cup half butter and half lard, 1½ cups light brown sugar, 3 eggs beaten separately, 1 full cup rich sour cream, 1 even teaspoon soda dissolved in cream, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 teaspoons nutmeg, 1 cup seeded raisins chopped fine. Mix very soft.

Mrs. E. W. Keightly, Constantine.

Rock Cake.

One and one half cups sugar, 2 cups flour, ½ cup hot water, 1 cup butter, ¾ cup chopped walnut meats, 1 cup chopped dates, 1½ teaspoon soda. 1 teaspoon cinnamon, 1 teaspoon nutmeg.

Mrs. George Peet, Battle Creek.

Hermits.

One and one-half cups sugar, 1 cup shortening, (butter and lard), 1 teaspoon cinnamon, ½ teaspoon cloves, 1 cup sour milk, 1 teaspoon soda, 1 cup nut meats, ½ cup raisins, 3½ cups flour, 3 eggs. Drop from spoon on buttered tins and bake.

Mrs. H. E. Winsor, Marshall.

Russian Rocks.

One cup light brown sugar, 3 eggs, 1 cup butter, 3 tablespoons water, 1 teaspoon soda, 2½ cups flour, 1 cup chopped nut meats (English walnuts), 1 cup chopped raisins. Drop on buttered tin from teaspoon.

Mrs. Laura E. Corbin, Hart.

Fruit Cookies.

One cup granulated sugar, ½ cup sour milk, ½ cup butter, 1 cup currants, ½ teaspoon soda, flour to make soft dough. Flavor to taste (almond preferred).

Martha Diekema Kollen, Holland.

Fruit Cookies.

One and one-half cups sugar, 1 cup butter worked to a cream, add three eggs well beaten, ½ cup molasses, 1 teaspoon soda dissolved in a little cold water, 1 cup raisins seeded and chopped, 1 cup currants, 1 teaspoon all kinds of spices, flour to roll.

Ida A. Gilmore, Kalamazoo.

Hermits.

One and one-half cups brown sugar, 1 cup butter, 3 eggs, ½ cup sweet milk, 1 teaspoon baking powder, 3 cups flour, ½ teaspoon soda dissolved in ¼ cup of hot water, 1 lb. raisins, 1 cup walnuts, 1 teaspoon each cinnamon, cloves, a little grated nutmeg. Drop a teaspoonful on buttered tins and bake in a moderate oven.

Harriet C. M. Rosenbury, Bay City.

Boston Cookies.

One cup butter, 1½ cups sugar, 3 eggs, 1 teaspoon soda dissolved in 1½ tablespoons hot water, 3¼ cups flour, ½ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped walnut meats, ½ cup currants, ½ cup raisins. Cream butter, add sugar and eggs well beaten. Add soda and half the flour mixed with the salt and cinnamon; then add nut meats, fruit and remaining flour.

Nina DeLong Sands, Pentwater,
Chairman Household Economics Committee, M. S. F. W. C.

Cookies.

Two cups granulated sugar, 1 cup of butter, 2 eggs well beaten, 1 cup thick sour cream, 1 teaspoon soda, ½ nutmeg, 1 cup seeded raisins, 1 cup walnut meats (whole). Roll very soft. We are never without them in the house.

Frances E. Burns, St. Louis.

Oatmeal Cookies.

Three cups oatmeal and 2 cups flour well stirred, 1 egg, 1 cup sugar, 1 cup shortening, butter and lard, 3 tablespoons sweet milk, 1 teaspoon soda in 3 teaspoons hot water. Mix with hands. Splendid.

Hester L. McClue, Charlotte.

Oatmeal Cookies.

One cup white sugar, ¾ cup lard, 2 well beaten eggs, ¾ teaspoon soda, 2 scant cups flour, 2 scant cups rolled oats, 1 teaspoon cinnamon, ¾ cup chopped raisins, 2 tablespoons sweet milk. Bake in a moderate oven.

Mrs. D. D. Martin, Albion.

German Cookies.

One qt. best New Orleans molasses, ¼ lb. citron chopped fine, 1 lb. chopped almond or hickory nuts, 1 cup brown sugar, 1 pt. sour cream, 1½ cups lard and butter, 1 teaspoon soda in sour cream, flour enough to make stiff batter. Mix in evening and bake in morning. Cut in squares. Cover with boiled icing. Will keep for months.

Mrs. S.

Cookies.

Two cups granulated sugar, 2 eggs, 1 cup sour cream, 1 cup melted butter, 1 scant teaspoon soda, ½ teaspoon baking powder mixed with flour. Mix very soft and season to taste.

Augusta D. Barnes, Howell.

Sugar Cookies.

Two cups sugar, ½ cup butter, 2 eggs, 1 cup sour cream, 1 teaspoon soda, nutmeg, flour to knead soft.

Mrs. Mary Goheen, Eaton Rapids.

Cookies (eggless).

One cup thick sour cream, 1 cup sugar, 1 level teaspoon saleratus, salt, flour enough to roll out. These are the best cookies made.

M. O. Campbell.

Graham Cookies.

One cup sugar, ½ cup butter, 1 egg, 5 tablespoons sour milk, 1 level teaspoon soda. Mix soft and cover the top with sugar.

Mrs. Emma Bangs, Lansing.

Ginger Snaps.

One cup sugar, 1 cup molasses, ½ cup butter, ½ cup lard, ½ cup boiling water, 2 teaspoons soda, 1 teaspoon salt, 1 tablespoon ginger. Mix stiff and roll very thin.

Frosted Ginger Creams.

One-half cup butter or lard, ½ cup brown sugar, 1 cup best molasses, ½ cup cold water, 3 cups flour, 2 eggs, 2 teaspoons soda, ½ teaspoon cloves, ½ teaspoon cinnamon, ½ teaspoon ginger. Add one cup raisins, bake in a dripping pan and cover with a thin chocolate frosting.

Mrs. Mollie E. Brown, M. A. C. Club.

Aunt Charlotte's Cookies.

Three cups sugar, 3 eggs, 1½ cup butter, 1½ cup sour cream, 1½ teaspoon soda, nutmeg, salt. Mix soft. Will make 60 large soft cookies.

Winnifred Weaver Dodge.

Lemon Cookies.

Five eggs, 1 cup butter, 2 cups sugar, 2 lemons, the grated rind put in the flour, 2 teaspoons soda dissolved in the juice of the lemons, flour enough to mix soft. Roll thin and bake quickly.

Mrs. Martha A. Keating, Muskegon.

Chocolate Cookies.

One cup sugar, ½ cup melted butter, ½ cup sweet milk, 1 egg, 1 cup nuts and raisins mixed and chopped, 1½ cups flour, 1 square Baker's chocolate (melted), 3 level teaspoons baking powder. Turn in thin layer on tins and bake. Cut in squares while warm.

Miss Cora Campbell, Reading.

Raisin Puffs.

Two eggs, ½ cup butter, 2 tablespoons sugar, 2 cups flour, 3 teaspoons baking powder, 1 cup sweet milk, 1 cup raisins chopped fine. Steam ½ hour in small cups.

Sauce for Puffs.

One tablespoon butter, 1 tablespoon cornstarch, ½ cup sugar, 1 egg, 1 pt. boiling water. Beat starch, sugar, butter and egg together, pour over them water and juice of one lemon. Cook creamy.

Della A. Winegar, Lowell.

Clove Cookies.

Two cups brown sugar, 1 cup butter, 2 teaspoons cloves, 2 eggs, 1 teaspoon soda in a little hot water, and flour enough to roll out.

Mrs. John A. Pieters, Fennville.

Jumbles.

Cream together 2 cups of sugar and 1 of butter, add 3 well beaten eggs, 6 tablespoons of sweet milk, 2 teaspoons baking powder, flavor to taste and flour enough to make a rather stiff dough. Do not roll out, but break off in pieces the size of a walnut and make into rings by rolling between the hands and the cake board till they are as large in diameter as the little finger. Join the ends, making a circle. Lay them in the tin an inch apart and bake in a moderate oven.

Mabel Bates Williams.

Jumbles.

One cup butter, 2 cups sugar, 4 eggs, 4 cups flour, 1 teaspoon soda. Use a jumble machine.

Mrs. J. B. Dickinson, Three Rivers.

Marguerites.

Beat the whites of 3 eggs to a stiff froth, add 1 cup sugar and 1 cup of finely chopped nut meats, spread on salted wafers. Bake in a moderate oven until thoroughly done. These are fine served with sherbet or ice cream.

Mrs. O. B. Campbell.

Crullers.

Four eggs well beaten, 8 heaping tablespoons sugar, 4 scant tablespoons butter, 4 tablespoons milk, ½ teaspoon soda, flour to roll soft. Cut in squares, slit three times, turn the strips once. Fry in hot lard.

Mrs. J. K. Waterbury, Lansing.

Democrats.

One pt. sweet milk, 1 cup powdered sugar, 3 eggs beaten separately, ½ cup butter, 1 qt. flour, 3 heaping teaspoons baking powder. Bake in small tins.

Lottie G. Baker, Laurence.

Fried Cakes.

One cup sugar, ¼ cup butter, 2 eggs, 1 cup mashed potato, 1 cup sweet milk, 3 teaspoons baking powder. Season to taste. Mix soft with flour.

Mrs. M. Gertrude Titsworth, Hunter's Creek.

Doughnuts.

One cup sugar, 1 cup sour milk, 4 tablespoons sour cream, 1 egg, 1 teaspoon soda, 2 teaspoons baking powder.

Miss Estelle Baker.

Fried Cakes.

One cup sugar, 2 eggs, 3 tablespoons melted lard, 1½ cups sour milk, 1½ scant teaspoons soda, 1 teaspoon baking powder, flour enough to mix, (soft as you can handle), nutmeg or any spice, a pinch of salt.

Jennie Smeed, Hartford.

Fried Cakes.

Two eggs, 1 cup sugar, 1 cup mashed potato, 3 teaspoons melted lard, cream together, then add 1 cup buttermilk, 1 teaspoon soda, a little salt, nutmeg and vanilla and flour enough to roll.

Mrs. S. Y. Hill, Albion.

Doughnuts.

Four eggs, 1½ cups sugar, 1 cup milk, butter size of a walnut, 3 teaspoons baking powder, vanilla, nutmeg and cinnamon, flour to roll.

Mrs. Chas. T. Williams, Grand Rapids.

Doughnuts.

One and One-half cups flour, 4 teaspoons baking powder, 1 teaspoon each salt and cinnamon. Sift all together. 2 eggs, 1 cup sugar, 6 tablespoons melted butter, 2 cups milk and 1 tablespoon over. Beat eggs until very light, slowly add sugar beating all the time and the melted butter, beat all together into the prepared flour, add the milk and enough flour to roll out. Make into figure 8's and fry in deep lard.

Mrs. H. E. Winsor, Marshall.

Fried Cakes.

Three eggs beaten very light, 1 rounded cup (large) granulated sugar, 1 cup, same size, sweet milk, ½ nutmeg grated, pinch salt, 3 level tablespoons melted lard—dip it from the kettle in which you are going to fry the cakes. Fill the quart flour sieve about half full of flour and hold over the pan of dough, mix 3 heaping teaspoons baking powder all through the flour then sift into pan and mix thoroughly. Add as much more flour as needed for a soft dough, pat out on the moulding board and cut in circles; have the cakes about ½ inch thick and fry in hot lard until a delicate brown on both sides. Do not use a rolling pin, the dough should be too soft for it. A raw potato sliced into the kettle of fat prevents its tasting burned. This makes about forty large cakes.

Adelaide Hughes, Big Rapids.

CANDY

Molasses Candy.

To every teacup of brown sugar take 1 large kitchen spoon of molasses, butter half the size of an egg, cream tartar size of a pea. Boil without stirring till it hardens in water. Just before taking off, add 1 tablespoon of vanilla. Pour on buttered tins and pull when cool.

Candy, made of Corn Syrup.

Two cups granulated sugar, ½ cup corn syrup, ½ cup boiling water, whites of 2 eggs, 1 cup nuts, flavor to taste. Cook sugar, corn syrup and boiling water until it hardens in water. Cool five minutes then add beaten whites of eggs, nuts and flavoring and beat as long as possible then turn on buttered tins. When cold, cut in squares.

Miss Cora Campbell, Reading.

Penoche.

Two and one-half cups brown sugar, ½ cup cream, butter size of an egg, boil until it will form a ball in cold water, add ½ cup chopped walnuts, ½ cup chopped almonds, 1 teaspoon vanilla. Beat well and pour in buttered tins. Cut in squares before cool.

Belle Colton, Rockford.

Divinity Candy.

Two cups granulated sugar, ½ cup corn syrup, ½ cup cold water. Stir all together and boil until it will hold in water; pour half of the mixture on the beaten whites of two eggs and beat until thoroughly incorporated. Put the other half back on the stove and cook until it cracks in water then add a cup or more of pistachio, almonds, walnuts or pecans. Put both mixtures together, flavor with vanilla and beat until stiff. Spread on platter and cut in squares.

Lucy Williams.

Divinity Cream.

Three cups granulated sugar, 1½ cups sweet cream, 1 cup corn syrup, 1 cup chopped nuts. Boil until it forms a ball

when dropped in cold water. Beat until cool, adding nuts when nearly cold. Better to stand a week.

Metta C. Bodfish.

Christmas Sweetmeat.

Grind through meat chopper 1 lb. each of dates, figs and raisins and ten cents worth of walnut meats. Mix all together with powdered sugar until it forms a stiff loaf. Roll into a sheet using the sugar liberally on the kneading board, cut in little shapes and roll in granulated sugar. Place on platters to dry. Will keep well.

Gertrude Bates Prindle, Charlotte.

Maple Cream Candy.

Three lbs light brown sugar, 1 cup milk and cream mixed, small piece of butter, boil together. Try a little in shallow dish; stir till cold and when it grains it is cooked enough. Add 1 lb. of English walnuts, chopped, 1 teaspoon vanilla and when the mixture boils remove from range and stir till cool, then pour into buttered tins and let stand till perfectly cold. It is well to mark off squares before it is entirely cold. If hickory nut meats are preferred they can be used.

Sarah A. Durand, Flint.

Brown Sugar Fudge.

Two cups brown sugar, ½ cup milk, boil fast until it threads, add 1 teaspoon vinegar, ½ tablespoon butter and before taking off the stove stir well, and pour in buttered pan.

Mrs. Nellie M. Thomas, Burr Oak.

Fruit Paste—A Most Delicious Sweetmeat.

Run through a meat chopper twice, 1 lb. each of dates, figs and raisins, ½ lb. candied or dried cherries and 2 cups nutmeats. Knead into stiff sheet with confectioner's sugar and roll to ½ inch thickness. Cut in small shapes, roll in granulated sugar and place on platters to dry.

Gertrude Bates Prindle, Charlotte.

Peterboro Candy.

Place 2 lbs. sugar, ½ cup water, ¼ lb. butter and 1 can condensed milk in saucepan over moderate fire and stir for forty minutes. Remove from fire, add 1 teaspoon each of vanilla and lemon extract. Turn into oiled pans and when cool, cut into neat squares.

Gertrude B. Prindle, Charlotte.

CHEESE

Cheese Straws.

Roll your paste, which may be either plain or puff, to the thickness of ⅛ inch and sprinkle ½ with grated cheese, which has first been slightly sprinkled with salt and cayenne. Fold twice and roll to ¼ inch thick. Repeat the sprinkling, double folding and rolling process two or three times. Cut in 5 inch strips ¼ inch wide and bake 8 minutes in a hot oven.

Charlotte.

Cheese Balls, to Serve With Salad.

Mix 1½ cups grated mild cheese with 1 tablespoon flour, ¼ teaspoon salt, a few grains cayenne, and the beaten whites of 3 eggs. Shape in small balls, roll in cracker dust, fry in deep fat, and drain on brown paper.

Charlotte.

Cheese Souffie.

Melt 2 tablespoons butter in frying pan and add 3 tablespoons flour. When well mixed add gradually ½ cup scalded milk, ½ teaspoon salt, a few grains cayenne and ¼ cup grated cheese. Take from fire and add 3 well beaten egg yolks. Allow mixture to cool and add the whites of 3 eggs beaten until very stiff. Pour into a buttered dish and bake in moderate oven for twenty minutes. Serve.

Grace Perry Nies. Charlotte.

Cheese Omelet.

To 2 slightly beaten eggs, add ½ teaspoon melted butter, salt to taste, a litle cayenne and 1 tablespoon grated cheese. Put a litle butter in a frying pan and add mixture, cooking until firm without stirring. Roll and sprinkle with grated cheese. Serve at once.

Charlotte.

Rice With Cheese.

Wash well and steam 1 cup rice, salting to taste. When well done place in a buttered pudding dish in alternate layers

with ¼ lb. cheese cut in shavings. Add milk to depth of half contents of dish, cover with buttered cracker crumbs and bake till cheese melts. Serve hot.

Charlotte.

Cheese Fondue.

One cup scalded milk, 1 cup stale bread crumbs, ¼ lb. mild cheese cut in small pieces, 1 tablespoon butter, ½ teaspoon salt, yolks of three eggs, whites of three eggs. Mix first five ingredients, add yolks of eggs beaten until lemon colored. Cut and fold in whites of eggs beaten stiff. Pour into a buttered baking dish and bake twenty minutes in a moderate oven.

Georgia Perry, Charlotte.

"English Monkey."

Small piece of butter, 1 cup cheese, 1 egg, 1 teaspoon salt, cayenne pepper, 1 cup bread crumbs, soak in 2 cups milk. Melt butter and cheese in chafing dish, then add bread crumbs and milk, lastly the beaten egg and seasoning. Serve on crackers or toast.

Charlotte.

"Rarebit."

Three-fourths cup milk, 1 tablespoon butter, 1 egg, 1 lb. cheese, 1 teaspoon mustard, 1 teaspoon salt, cayenne pepper, Worcester sauce.

Charlotte.

CONSERVES AND PRESERVES

Cherry Marmalade.

Wash, stone and measure the cherries. Heat them slowly to extract juice. Add to remainder of the rhubarb, place all burning. Add equal measure of white sugar and cook slowly for about two hours.

Rhubarb Jelly.
(To be made in July.)

Wash rhubarb, cut up small. Put half into double boiler to extract juice. Add to remainder of the rhubarb, place all in preserving kettle. (If water is added to rhubarb it is almost impossible to make it jelly.) Cook till very tender. Drip from jelly bag. Do not squeeze or jelly will be dull. Measure juice, add an equal quantity of heated white sugar and boil about 45 minutes. If rhubarb is old allow more time. Pour into jelly tumblers and let stand in the sun all day. In 24 hours after making it should be waxed and covered for future use.

Clara B. Arthur, Detroit.

Currant Conserve.

Five lbs. stemmed curants, the pulp of 6 oranges, 2 lbs. of seedless raisins chopped slightly, and 3½ lbs. of sugar. Mix, simmer till thick and put in glasses; when cold cover with paraffin.

Irma T. Jones.

Rhubarb Preserve.

This is delicious and is not expensive. Take 4 lbs. of rhubarb cut into one-inch pieces, 1 lb. of figs chopped fine, ¼ lb. candied lemon peel also chopped fine, and 4 lbs. lump sugar. Strew the figs, lemon and sugar over the rhubarb and leave for 24 hours, then boil all for 1 hour.

Irma T. Jones.

Heavenly Hash.

Five lbs. red curants or cherries, 5 lbs. granulated sugar, 3 oranges cut in small pieces, 1 orange rind shredded, 2 lbs. seeded raisins, 1 lb. figs. Put all ingredients into a granite kettle and boil until thick, stirring often. When done put into jelly cups or cans. This is delicious and will keep indefinitely.

Monday Study Club, Boyne City.

Spiced Gooseberries.

Six qts. berries, 9 lbs. sugar. Put over fire with a little water and ½ the sugar, boil 1½ hours, when nearly done add the rest of the sugar. After removing from the fire add 1 pt. of vinegar and a teaspoon each cinnamon, cloves and allspice.

Plum Conserve.

Five lbs. plums diced, 5 lbs. granulated sugar, 4 oranges juice and shredded rind, 2 lbs. prepared raisins, 1 lb. English walnut meats cut in small pieces. Boil until it jellies; stir frequently to prevent burning.

Florence G. Mills.

Nut Conserve. (A favorite.)

Three pts. of any fruit juice, grape or currant preferred, 3 lbs. sugar, 6 oranges sliced thin, 2 lemons, juice and grated rind, 2 lbs. raisins, seeded and chopped, 1 lb. English walnuts and ½ lb. filberts chopped together (Hickory nuts will do.) Cook together, slowly, for about an hour or until as thick as marmalade.

Mrs. Emma A. Fox.

Razzle Dazzle.

Two qts. cherries, pitted, 2 qts. currants, 2 qts. red raspberries, 1 qt. green gooseberries. Put gooseberries at the bottom of the kettle, cherries next, currants next, red raspberries on top; to every pound of fruit add ¾ lb. of granulated sugar and boil until it jellies.

F. G. Mills.

Orange Marmalade.

Three lbs. rhubarb, 4½ lbs. sugar, 3 oranges, the grated rind of 1 orange. After grating the yellow from 1 orange remove the peel from all three and cut in small pieces. Cut the rhubarb in inch cubes, mix with 1½ lbs. of sugar and the oranges and let stand for 24 hours. Cook until it looks clear then heat the remaining 3 lbs. of sugar, add and cook until thick. This makes a nice filling for short cake.

Mrs. R. F. Birch, Hudson.

Orange Conserve.

Slice 3 oranges and 1 lemon through the rind, add ½ cup of water to each cup of fruit and cook ½ hour. The next day to each cup of pulp add 1½ cups sugar and cook ½ hour. This quantity fills 8 jelly glasses.

Cora Tullis Reed, Benton Harbor.

Rhubarb Jam.

Three cups chopped rhubarb, 1 pineapple chopped, juice and rind of 1 lemon, juice and rind of 1 orange, ½ lb. almonds blanched and chopped, 5 cups granulated sugar; cook until thick. This makes 7 glasses.

Mrs. D. A. Hammond, Ann Arbor.

Rhubarb Conserve.

Three and one-half lbs. of rhubarb chopped fine and drained of all juice after chopping, 3 lbs. sugar, ¼ lb. blanched almonds chopped fine, 2 lemons. Cook rhubarb with lemon juice ½ hour then add nuts, grated rind of lemons and cook ½ hour more.

Della A. Winegar, Lowell.

Orange Sauce.

One and one-half lbs. fresh fruit or 1 qt. canned. Drain well. 2 lbs. sugar, 1 lb. raisins, 2 oranges—cut the pulp and rind. Cook 20 or 30 minutes. This recipe makes 2 qts. of sauce.

Mrs. S. Etta Seymour, Hesperia.

Peach Conserve.

One-half dozen large freestone peaches halved, fill cavity with shredded pineapple, cover with whipped cream and sprinkle with chopped walnuts. Serve on lettuce leaf.

Cherry Compote.

Five lbs. red cherries, 5 oranges pulp, rind of 1, 1 box of raisins, 5 lbs. sugar. Put all through grinder then cook 45 minutes. This will keep nicely in jelly tumblers.

Mrs. Fernie Carpenter, Lake Odessa.

Cranberry Conserve.

Take 5 lbs. cranberries washed and cut in halves (I put mine through a meat grinder), 5 lbs sugar, 5 oranges seeded and ground, and 2½ lbs. seeded raisins, mix and cook as thick as jam, put into jelly glasses and when cold cover with paraffin.

Mrs. Belle F. Hill, Albion.

Orange Marmalade.

Five large navel oranges, 3 lemons. Cut off thick ends of oranges, but do not peel; halve and quarter, then cut quarters into very thin slices. To each pound of fruit add three pints cold water. Let stand, uncovered twenty-four hours. Boil over hot fire forty-five minutes. Take off, and leave uncovered

twenty-four hours. Now weigh, and to each ponud add 1½ pounds granulated sugar. Add juice of three lemons and boil until thick.

May Walton Bolyeat, Kalamazoo.

Orange Marmalade.

Seven fine oranges, 2 lemons, cut off thick skin at ends and slice lengthwise into 8 pieces, then slice again very thin removing all seeds. To each pound of fruit add 1 qt of water and set away for 24 hours. Then boil the fruit until tender, (about 1 hour) and set away 24 hours . Third morning, to each pound add 1 lb. of sugar and boil until the juice jellies (about ¾ of an hour), put in glasses and seal when cool. This recipe took first prize at the "World's Fair" at Chicago.

Mrs. B. F. Davis, Lansing.

Ginger Pears.

Pare, core and chop fine 4 lbs. of green pears, 4 lbs. of sugar, 4 lemons, rinds of 2 chopped fine, pulp of all, 2 ounces preserved ginger root, cook until clear (about 2 hours). To be used in place of jelly.

Eleanor Thompson, Northville.

Tomato Jelly.

A tomato jelly which is delicious served with green salad and mayonnaise dressing is made as follows:

Boil 1 qt. of canned tomatoes 20 minutes with 1 bay leaf, 6 cloves, 6 peppercorns, 1 sprig parsley, and 1 slice of onion. At the end of that time strain the tomatoes through a sieve, return the liquid to a kettle and add 2 tablespoons tarrogon vinegar, 2 tablespoons gelatine which has been softened in cold water, and salt to taste. Stir until the gelatine is dissolved and turn into a mold. When it is firm and ready for use, turn into a bed of crisp lettuce or water cress and pour over it a mayonnaise dressing.

Mrs. Frances King, Alma.

DESSERTS

Easy and Sure Pie Crust.

Nine tablespoons melted lard, 5 tablespoons cold water, pinch salt. Stir in enough flour so that the dough may be rolled out without sticking to the board.

Mrs. Mollie E. Brown, M. A. C. Club.

Cream Pie.

One cup sugar scant, 3 eggs leaving out whites, 1 pt. milk, 1 small teaspoon vanilla, butter size of a walnut. Cook in double boiler and beat while cooking. Have crust ready, and when thick pour in the above. Beat whites with a litle sugar and pour over top, return to the oven and brown.

Mrs. Chas. W. Fallows.

Mock Mince Pie.

Two cups sugar, 2½ cups water, ½ cup butter, 2-3 cup vinegar, 14 crackers, 1 cup raisins, 2 teaspoons cinnamon, 1 teaspoon cloves.

Mrs. P. E. Lacy.

Pineapple Pie.

Take the weight of 1 grated pineapple in sugar, and quarter its weight in butter, cream the butter and sugar together, add the well-beaten yolks of 5 eggs, then a cup of sweet milk and the pineapple,lastly the whites of the eggs beaten to a froth. Bake in one crust only.

Mrs. P. E. Lacey, Lansing.

Currant or Cherry Pie.

Two coffee cups fruit, 1 coffee cup sugar, 1 egg, 1½ scant tablespoons flour. Put sugar on currants and stir thoroughly, then stir in well beaten egg, then stir in the sifted flour and bake between two crusts.

Mrs. C. M. Chamberlin, Kalamazoo.

Cherry Pie.

One cup cherries after pitted, 1 cup sugar, 1 tablespoon butter, 2 tablespoons flour, 3 tablespoons water. Beat well

the yolks of 2 eggs, add to the mixture. Bake in the crust. Beat the whites, add a little pulverized sugar and spread on top. Place back in the oven long enough to brown.

Mrs. F. A. Hall, Grand Rapids.

Custard Pie.

Three eggs, 1 qt. milk, ½ cup sugar, flavor to taste. Bake with one crust. If you wish to frost leave out the white of one egg. Beat to a stiff froth, add 1 tablespoon sugar. Be sure and bake in a slow oven.

Mrs. J. C. Gulliford, Grand Rapids.

Cocoanut Pie.

Three cups milk, 1 cup cocoanut, heated in double boiler, pinch of salt and sugar to taste, 1 tablespoon cornstarch. When cooked take off and add beaten white of 1 egg. Whites of 2 beaten for top.

Mrs. J. K. Waterbury, Lansing.

Strawberry Pie.

Bake pie shell, when cold cut in fresh strawberries and sweeten. Cover with sweetened whipped cream.

Mrs. K. S. Judson, Grand Rapids.

Chocolate Pie.

One cup sugar, 2 egg yolks, 2 level tablespoons flour, 3 teaspoons cocoa, pinch of salt, 1 cup milk. Cook in double boiler until thick. Put in crust previously baked and serve with either whipped cream or whites of eggs.

Mrs. Grant Smith, Lexington.

Delicious Cream Pie.

One coffee cup sweet cream, the same of rich milk, or all cream can be used, sweeten and flavor either with nutmeg or vanilla, then add the beaten whites of 3 eggs and bake same as custard pie.

Elnora Chamberlin, Hartford,
First Vice President, M. S. F. W. C.
Hartford.

Pumpkin Pie.

One cup milk, 1 cup pumpkin, ½ cup sugar, 2 tablespoons molasses, 2 tablespoons melted butter, 1 tablespoon ginger, 2 eggs slightly beaten, 1 teaspoon cinnamon, ½ teaspoon salt.

Mrs. John E. Brower.

Lemon Pie.

One cup sugar, 2 eggs, 1 cup milk, 2 rounding tablespoons flour, butter size of a walnut, grated rind and juice of 1 lemon. Cream sugar, butter and flour, add yolks of eggs and lemon, beat well then put in milk and lastly beaten whites of eggs. Turn into crust and bake.

Miss Cora Campbell, Reading.

Lemon Pie.

One cup sugar, 2 tablespoons cornstarch, 2 tablespoons cold water, 1 cup boiling water, 2 tablespoons butter, 2 eggs, the juice and rind of 1 lemon. Mix the cornstarch and cold water, add the boiling water and cook till clear. Cream the butter and sugar, add the beaten yolks, the lemon juice and mix, add to this the first mixture and cook over boiling water stirring constantly. Fill the baked crust and bake. Beat the whites of 2 eggs till stiff, cut and fold in 2 tablespoons of sugar and spread lightly on the pie. Bake till light brown.

Mrs. Helen M. Titus, Lansing.

Banbury Tart.

One-fourth lb. figs, 1 cup seeded raisins, 1 cup water, 1½ cups sugar, 1 orange, rind and juice, 1 lemon, rind and juice, 1 cup nutmeats. Chop fine figs raisins rinds and nutmeats, cook all until thick, then let cool. It is better if made the day before using. Roll rich pie crust thin and cut with biscuit cutter. Place 1 tablespoon of mixture on one side of the crust, fold over, bake a light brown and roll in powdered sugar. Delicious to serve with coffee.

Mrs. C. S. Allison, Owosso.

PUDDINGS

"Now we've volumes full of sageness,
From the living and the dead,
But things we're really needing most,
Are better pie and bread."

Steamboat Pudding.

(This recipe has a little history. One of my brothers married the daughter of Captain Henry Mayo, of Burlington, Vt. Captain Mayo was one of the oldest captains on a Lake Champlain steamer, and the first sail I ever took in a steamboat was when I was a little girl and went with him on that beautiful lake. This pudding was often made for dinner on the steamer. After my sister-in-law came into the family, she got the recipe and we named it "Steamboat Pudding", and we have given it away many times under that name. It is really a very plain and simple pudding, but if made right it is delicious and very good for a family of children or delicate people at the end of the dinner.)

Make a thick syrup of sugar and water, take a 3-pint basin and wet the basin inside with this syrup, instead of greasing it, before putting in any of the ingredients.

Take a loaf of baker's bread, cut off the crust, and crumb the loaf into the basin, one layer of bread crumbs, then a layer of raisins until the basin is nearly full. Make a custard of 4 eggs, a little more than a pint of milk, and ½ cup of granulated sugar and pour over the bread and raisins. Set the dish in the steamer and keep the water boiling. Steam 2 hours.

The sauce frequently used with this pudding is made from butter and sugar creamed together flavored with some extract, preferably vanilla, in ¾ of a cup of water and placed over the teakettle to melt.

Sarah S. Platt Decker,
Ex-President General Federation of Women's Clubs.

Custard.

One pt. milk, 3 tablespoons sugar (rounding over), 3 eggs. Beat eggs first then put in sugar (or sweeten to taste), and add

milk. Add a little nutmeg and pinch of salt. Steam ten minutes. Have water boiling hot and cover custard.

Mrs. Frances A. Brewer, Battle Creek.

Date Pudding.

Three cups sweet milk, 3 tablespoons cornstarch, ½ cup sugar, pinch of salt. Pit 1 lb. of dates cutting them into 2 or 3 pieces according to size. Cook the pudding in a double boiler 20 minutes after it boils. Stir in dates and when cold serve with whipped cream.

Mrs. Marie B. Ferrey,
Chairman Historical Committee, M. S. F. W. C.

A Reliable Strawberry Short Cake.

Two cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 teaspoons sugar, ¾ cup milk, ¼ cup butter. Mix dry ingredients, sift twice, work in butter with tips of fingers, and add milk gradually. Toss on floured board, divide in two parts. Pat, roll and bake 12 minutes in hot oven in buttered Washington pie or round layer cake tins. Split and spread with butter. Sweeten strawberries to taste, place on back of range nutil warmed, crush slightly, and put between and on top of short cakes; cover top with cream sauce made as follows:

Three-fourths cup thick cream, ¼ cup milk, 1-3 cup powdered sugar, ½ teaspoon vanilla. Mix cream and milk, beat until stiff using egg beater. Add sugar and vanilla.

Grace Perry Nies, Charlotte.

Banana Short Cake.

One cup flour, 1 small tablespoon baking powder, 1 cup sugar, 1 tablespoon melted butter, ½ cup milk, 1 egg, pinch salt, Bake as for layer cake. Butter each layer, cover with sliced banana sweetened to taste. Cut the short cake as you would a layer cake and serve with a spoonful of whipped cream on each slice.

Lois Thomas, Schoolcraft.

Strawberry Short Cake.

One tablespoon butter, 2 tablespoons sugar, 1 egg beaten light, beat butter and sugar to froth, then add egg, 1 cup milk, 3 cups flour; bake in three jelly tins: mash berries with sugar and put between each layer.

Ida A. Marks, Detroit.
Ex-Secretary, M. S. F. W. C.

Huckleberry Cake.

One cup sugar, 1 cup sour milk, 1 egg, 3 cups flour—full measure, 3 tablespoons melted butter, 1 teaspoon soda, ½ teaspoon salt, 1 pt. berries floured and lightly stirred in. Bake 40 minutes.

Winnifred Smith, Saginaw.

Food for the Gods.

Whites of 6 eggs beaten stiff, 2 cups sugar, 6 tablespoons cracker crumbs, 2 teaspoons baking powder, 1 cup chopped English walnuts, 1 cup cut dates. Bake in slow oven ½ hour. Serve with whipped cream.

Cora Tullis Reed, Benton Harbor.

Orange Pudding.

Slice 3 oranges in a pudding dish, sprinkle over them enough sugar to sweeten nicely, heat to boiling point 1 qt. milk, add 3 tablespoons cornstarch dissolved in a little milk, yolks of 3 eggs, allowing this to boil about 4 minutes; set it away to cool after which pour it over the oranges. Beat the whites to a stiff froth, add 2 tablespoons sugar for frosting. Spread it over the top of pudding, set the pudding dish in a pan of cold water then put in the oven that the frosting may brown a little (the cold water will prevent the juice of the oranges from mixing with the custard). To be eaten cold.

Mrs. Helen M. Titus, Lansing.

Fruit Pudding.

One cup chopped dates, 1 cup choped figs, 1 cup chopped raisins. Boil 5 tablespoons tapioca until clear, add 1 cup sugar, and the fruit. Cook slowly 2½ hours. Add vanilla flavoring, and mould in cups. Serve cold with whipped cream.

Clara Bates, Cor. Sec. M. S. F. W. C.

Chocolate Pudding.

One qt. milk, 3 oz. grated chocolate, scald together, when cold add yolks of 4 well beaten eggs and 1 cup sugar. Stir all together and bake 20 minutes. Beat the whites of eggs, add 4 tablespoons sugar, spread over the top and bake brown.

Lottie G. Baker, Laurence.

Orange Custard.

One pt. milk, 3 eggs, 1 tablespoon corstarch, 1 cup sugar, 3 or 4 oranges. Heat the milk in double boiler and stir in the beaten yolks of the eggs to which ½ cup of sugar and the cornstarch has been added. Stir until it thickens and set aside to

cool. Cut the oranges in small pieces and cover with ½ cup sugar. Add the custard when cool and fold in the beaten whites of the eggs.

Lucy L. White, Grand Rapids.

Pineapple Fluff.

One cup grated pineapple, ½ cup chopped walnuts, ¼ lb. marshmallows, ½ pt. whipping cream. Cut marshmallows with scissors, then mix with nuts and pineapple. Whip cream, add half to the above, mixing all together thoroughly. Heap remainder of cream on top and dot with candied cherries. This is to be served cold.

Mrs. H. B. Hutchins, Ann Arbor.

Pineapple Tapioca.

One-third cup tapioca, ½ cup sugar, ½ cup pineapple chopped fine, white of 1 egg. Soak the tapioca over night or until thoroughly softened. Add ½ cup water and cook in double boiler until perfectly clear, then add sugar and fruit and the juice of 1 lemon. Add the white of the egg beaten very stiff last. Beat 20 minutes with fork or egg beater. Serve with whipped cream.

Mrs. Frank Worth, Grand Rapids.

Tapioca Cream.

Take 1 cup large tapioca, wash and put into a double boiler, add 1 qt. sweet milk, butter size of a walnut, pinch of salt, and 1 cup sugar. Let it boil until it looks like little chunks of ice. Then take out and put into a large earthen or granite dish. If too thick add more milk, as it should not be thicker than cream. Let stand till nearly cold. Beat up 2 or 3 eggs to a cream and stir into it and season with 1 or more tablespoons of lemon. Set in cool place or on ice. When cold serve. You will find it nearly as good as ice cream.

Mrs. Hattie Watkins, Grand Rapids.

Fig Pudding.

(In Fireless Cooker.)

One cup sugar, ½ cup butter, 2 1-3 cups flour, 4 level teaspoons baking powder, whites of 4 eggs, ½ cup chopped figs. Cream butter and sugar gradually, sifting baking powder with flour, and add milk and flour alternately. Add figs and fold in egg-whites. Pour into buttered molds, place mold in kettle and add boiling water until it almost reaches top of moulds. Boil 20 minutes and place in Cooker from 3 to 5 hours.

Serve with hard sauce. This recipe may be varied by using, instead of figs, one cup of fresh cherries, blueberries or any fruit desired. Use covered moulds as for steamed bread.

See advertisement of Fireless Cooker on last page.

Revelation Prunes.

(In Fireless Cooker).

Wash prunes in cold water. Cover with fresh cold water, soak over night and simmer for 5 minutes in same water. Add sugar to taste and when sugar is dissolved and prunes are boiling hot, place in Cooker four hours or longer. Serve cold.

See advertisement of Fireless Cooker on last page.

Tapioca Cream.

Soak over night ¾ cup of tapioca. Take yolks 4 eggs, ¾ cup sugar, beat all together with the tapioca and stir into 1 qt. boiling milk: when well cooked and cooled add 1 cup cream or rich milk and flavor. Before serving beat the whites of eggs with ¼ cup sugar, pour over top and garnish with jelly.

Mrs. H. Griffin, Eaton Rapids.

Nut Tapioca Pudding.

To ¾ cup of minute tapioca add 1½ cups brown sugar, ¾ cup crushed walnut meats, ¼ teaspoon salt, and 3 cups water. Boil in double boiler 2½ hours then add the well beaten whites of 2 eggs. Cool in a mould. Serve with whipped cream.

Mrs. J. C. Post, Holland.

Tapioca Cream.

Cook in a double boiler for 15 minutes 1 qt. hot milk, 2 heaping tablespoons minute tapioca, and a little salt, stirring frequently. Beat the yolks of 2 eggs and ½ cup sugar, and at the end of the 15 minutes stir into the milk. Let all this cook until it begins to thicken like custard. Pour into a dish and whip in the beaten whites of the eggs. Add any flavoring desired. Serve warm or cold, with cream or fruit.

Miss Ellen Morrison, Grand Rapids.

Fig and Date Pudding.

Soak 4 tablespoons pearl tapioca, add 1½ pts. boiling water. Boil till clear in double boiler, stirring frequently. Add 10 figs cut in small pieces, 1 cup seeded dates, ½ cup seeded raisins and a few chopped nut meats. Sweeten to taste, cool 1 hour, then add 1 teaspoon vanilla. Serve cold with whipped cream or plain cream.

Mrs. W. K. Sagendorph, Jackson.

Burnt Cream.

One qt. milk, 4 tablespoons cornstarch, 1¼ lbs. brown sugar, ½ cup walnuts. Put milk to boil, when hot add cornstarch blended with a little cold milk, stir till it thickens. Burn the sugar in an iron pan until it is deep brown, pour into the cornstarch, add the walnuts broken up. Pour into a mould and set away to chill. Serve with cream.

Clara B. Arthur, Detroit.
President Michigan Equal Suffrage Association.

Preserved Ginger Bavarian Cream.

One small jar preserved ginger, 1 cup sugar or sweetened to taste, 1½ pts. whipping cream, ½ box Knox's gelatine, ½ cup cold water. Soak gelatine for an hour in cold water. Whip the cream to stiff froth, add sugar and 1 cup of ginger cut fine and use part of the juice. Melt gelatine over hot water and add gradually to cream, whipping constantly. Place in mould to set or pour into a large round sponge cake from which the center has been removed. Garnish with whipped cream and candied cherries. Serve in slices. Sufficient for at least twelve persons.

Mrs. A. H. Peckham, Grand Rapids.

Prune Whip.

One-half lb. prunes stewed until tender, take out the pits and put prunes through colander to remove skins. Add the whites of 2 eggs well beaten, ½ cup sugar and bake 20 minutes in slow oven. Serve cold with whipped cream.

Lynette A. White.

Coffee Bavarian Cream.

One cup strong coffee, 1 pt. cream, ½ package gelatine, 1 cup sugar, 1-3 cup cold water. Soak the gelatine in the cold water. Pour on this the coffee boiling hot, and when the gelatine is dissolved, add the sugar. Strain into a tin basin, which put in a pan of ice water. Beat with a whisk until it begins to thicken, then add the cream which has been whipped to a stiff froth. When thoroughly mixed, turn into a mould and set away to harden. Serve plain or with cream.

Mary Cooper Leete, Detroit.

Coffee Custard.

Two cups milk, 1 cup strong coffee, 4 tablespoons sugar, yolks of 3 eggs, 1 tablespoon cornstarch, pinch of salt. Serve cold with whipped cream. Will serve eight.

Mrs. H. M. P., Friday Club.

Fruit Charlotte.

One tablespoon Knox Gelatine, 1 pt. whipping cream, ¼ cup cold water, ½ cup sugar, ½ cup candied cherries, ½ cup chopped almonds. Pieces of orange and Malaga grapes can be added. Soak gelatine in cold water, melt this over hot water, whip cream until stiff and then add sugar gradually. Then stir in the gelatine and add chopped nuts and fruit. Pour into wet mould and set away to cool.

Mrs. F. C. Steglich, Kalamazoo.

Spanish Cream.

Soak ½ box Knox's gelatine in ½ pt. milk 15 minutes. Make a custard with 1 pt. milk, the yolks of 5 eggs and 1 cup sugar, add the soaked gelatine, cook in double boiler and stir until it thickens, a pinch of soda will prevent curdling. When cool stir in the beaten whites of the eggs and pour into a mould dessert may be varied by flavoring with brandy instead of to harden or over lady fingers. Flavor with vanilla. This vanilla, or use maple syrup or sugar for sweetening, also the flavoring may be coffee or chocolate.

Mrs. John E. Brower, Grand Rapids.

Nut Pudding.

Two eggs well beaten, 1 cup sugar, pinch salt, 1 cup chopped nut meats, 1 cup chopped dates, 2 tablespoons flour, 1 teaspoon baking powder. After beating eggs very light add sugar, then dates and nut meats mixed with flour. Bake in pan of hot water about 30 minutes.

Mrs. Adelaide Hudd, Plymouth.

Prune Flummery.

Wash ¾ lb. prunes, soak, cook in a little water until soft. Remove stones and rub through colander. Add ¾ cup sugar. Beat the whites of 4 eggs stiff. Add the prunes a spoonful at a time. Add the juice of ½ lemon. Bake in a slow oven until a light brown or about 20 minutes. Serve with whipped cream. (Delicious).

Mrs. Cora M. Heiden, Grand Rapids.

Irish Plum Pudding.

Three cups flour, 2 teaspoons baking powder, 2 heaping cups chopped suet, 2 cups bread crumbs, ½ cup sugar, 2 lbs. seeded raisins, 1 lb. candied orange peel, ¼ lb. candied citron peel, 2 teaspoons cinnamon, 1 teaspoon salt, ½ teaspoon ginger, 1 teaspoon nutmeg. Steam 10 hours. 3 eggs. Mix flour and baking powder, spices and all ingredients, add fruit last, then mix for an hour, adding sweet milk to make a medium batter.

Susan Claire Lowes.

Steamed Pudding.

One cup sugar, 2 eggs, 1 cup sweet milk, butter size of an egg, 2 teaspoons baking powder, 2 cups flour, fruit if you like. Steam ½ hour. Sere with whipped cream or any good dressing. I use half the recipe.

Ida A. Gilmore, Portage and Pavillion.

Pudding (John's Delight.)

Two cups bread crumbs, ½ cup molasses, 1 tablespoon melted butter, 1 egg, 1 cup chopped raisins, 1 cup sweet milk, 1 teaspoon soda, ½ cup flour, ½ teaspoon cinnamon, a pinch of salt. Steam 2½ hours.

Sauce.

One-fourth cup butter, 1 cup powdered sugar, 1 teaspoon vanilla, whites of 2 eggs. Beat butter to a cream, add sugar and beat till frothy, add gradually the flavoring, beat again, pile on a dish, sprinkle with nutmeg and set away to harden.

Anna A. Palmer, Saginaw,
Ex-President, M. S. F. W. C.

Fig Pudding.

One-half lb. figs, ¼ lb. bread crumbs, 1 teacup milk, 2½ oz. sugar, 3 oz. butter, 2 eggs. Chop the figs fine and put in the butter, sugar and eggs. Butter a mould and sprinkle with flour, steam 3 hours.

Mrs. John E. Brower, Grand Rapids.

Rice and Apple Pudding.

One qt. boiled rice, 3 pts. chopped tart apples, ½ cup sugar. Put in layers in earthen bake dish, add ½ cup water and set the bake dish in a pan of water, and bake 2 hours slowly. Raisins may be added. Serve warm or cold with cream.

Mrs. John E. Brower.

Rice and Berry Pudding.

Two cups milk, 2 cups boiled rice, 2 cups blueberries, or other fruit, 1-3 cup sugar, 2 eggs yolks and whites separate. Bake 1 hour in slow oven—better to put the bake dish in a pan of water. Canned fruit may be used.

Mrs. John E. Brower.

Christmas Plum Pudding.

Soak 1 lb. stale bread crumbs in 1 pt. hot milk. When cold add to it ½ lb. sugar and the yolks of 8 eggs beaten to a cream, 1 lb. seeded raisins floured, 1 lb. currants washed, dried and floured, ¼ lb. citron cut in slices and floured. 1 lb. beef suet chopped finely and salted, 1 glass wine, 1 glass brandy, 1 nut-

meg and a tablespoonful of mace, cloves and cinnamon mixed. Beat the whole well together and the last thing add the beaten whites. Steam 6 hours. This is best made a week before using and warmed up in steamer.

Mrs. John E. Brower, Grand Rapids.

The Best Indian Pudding.

Take 2-3 of a cup of Indian meal and scald it with boiling milk—water can be used. While still hot add butter size of an egg. Beat with a cup of sugar 3 eggs, or if a meringue is made, take 4, saving out the whites of 2. Add 1 teaspoon ginger, pinch of salt, and 1 cup raisins. Beat all well together, then stir in a qt. of milk. When the pudding is done make a meringue of the whites of 2 eggs and 1 tablespoon sugar, place on top and set in the oven a moment to brown. Bake the pudding in a moderate oven 2 hours.

Estella I. Kneeland, Traverse City.

Orange Pudding.

Five or 6 oranges peeled, sliced and broken, 1 cup sugar sprinkled through, pour over the oranges a custard made of 1 pt. milk, 2 tablespoons cornstarch, yolks of 3 eggs. Cover with a meringue made of the 3 whites and sugar. Brown quickly.

Mrs. Martha A. Keating, Muskegon.

Strawberry Roll.

One cup flour, 1 cup sugar, 3 eggs, 1 teaspoon baking powder, pinch of salt. Bake in dripping pan, spread with crushed strawberries and roll at once. Cut in slices 1 inch thick and serve with a generous spoonful of sweetened whipped cream. A simple and good dessert.

Mrs. Lena L. Mautner, Saginaw.

Pudding Sauce.

One cup pulverized sugar, 1 cup cream, 1-3 cup butter. Cream the butter and sugar, add 1 egg beaten thoroughly, to the butter and sugar. Then whip the cream and put all together. Flavor with vanilla.

Ella E. Thomas, Cadillac.

Graham Pudding.

One-half cup butter, 1 cup molasses, 2 eggs, 1 cup milk, 3 cups graham flour, raisins, spices and salt. Steam 3 hours.

Foam Sauce.

One cup sugar, ½ cup butter, 2 eggs. Beat the yolks of eggs, sugar and butter until smooth. Scald 1 pt. milk in a

double boiler, and stir in the ggs, sugar and butter. When this thickens stir in lightly the whites of the eggs which have been beaten to froth. Flavor with vanilla.

Mrs. W. H. Burke, Three Rivers.

Snow Pudding.

One qt. new milk, 3 tablespoons cornstarch, 1 cup granulated sugar, whites of 3 eggs. Place milk in a double boiler, reserving small portion of the cold milk. When boiling hot add sugar, also the cornstarch dissolved in the cold milk. When well cooked remove from fire and at once add the stiffly beaten whites of the eggs. Stir briskly together and pour into small moulds or cups, previously dipped into cold water. Let stand until thoroughly cold and serve with whipped cream or with a cream sauce, made by cooking the yolks of 3 eggs and one pint of milk sweetened and flavored to taste.

Mrs. Emma B. Hilliar, Grand Rapids.

Lemon Pudding.

Beat the yolks of 4 eggs smooth with 2 large tablespoons granulated sugar, then stir in the juice and part of the grated rind of a large lemon. Add 2 tablespoons of boiling water and cook in a double boiler stirring occasionally until thick like cream. Beat the whites of the eggs to a stiff froth, then beat into them 2 tablespoons sugar. When this is light beat it into the yellow mixture while the latter is hot, which cooks it sufficiently to keep the whites from falling. This quantity will serve 6 persons.

Ola W. Sessions, Grand Rapids.

Delicate Indian Pudding.

One qt. milk, 2 tablespoons yellow Indian meal, 4 tablespoons sugar, 1 tablespoon butter, 2 eggs, 1 teaspoon salt. Boil milk in double boiler, sprinkle in the meal stirring all the while. Cook 12 minutes stirring often. Beat together the eggs, salt and sugar and ½ teaspoon ginger. Stir the butter into the meal and milk. Pour this gradually over the egg mixture. Bake slowly ¾ hour. Serve with sauce of heated syrup and butter.

Mrs. George Hilton, Fremont.

Large Steamed Pudding.

Three cups flour, 2 teaspoons baking powder, 1½ cups milk, 4 tablespoons butter, 3 eggs, ¾ cup sugar, 1 teaspoon salt. Steam in large basin. When putting into basin put a

layer of dough then a layer of canned cherries well drained, till there are 3 layers of dough with 2 of fruit. Any fruit may be used. For sauce use whipped cream to which sweetened juice of the cherries has been added.

Nellie Kedsie Jones, Kalamazoo.

Lemon Sponge.

One and ½ cups granulated sugar, 1½ cups water, juice of 2 lemons. Boil together: add 1-3 cup cornstarch. Remove from stove. Have beaten the whites of 2 eggs, add immediately. Stir until all is smooth. Set away to cool.

Take the yolks of 2 eggs, 2 tablespoons sugar and 1 cup milk. Heat to boiling point and remove from stove or it will separate. Stir constantly while on stove. Set away to cool. To serve—One tablespoonful of sponge at each side of dish with yellow in center.

Mrs. Sarah E. O'Bryon, Grand Ledge.

Marshmallow Cream.

Take ½ lb. marshmallows, cut them up into quarters and pour over them 1 pt. cream, let stand 3 hours, stir once in a while. When ready to serve put into it sliced pineapple and nut meats. Keep in a cold place.

Mrs. Mame Bigelow, Albion.

Fritters.

Four eggs, 1 teaspoon baking powder, pinch of salt, 1 cup sweet milk, flour to make a medium batter. Beat yolks of eggs, milk, salt, flour and baking powder thoroughly. Add the whites of eggs beaten to stiff froth. Drop with spoon in kettle of lard. Half the recipe will serve 4 persons.

Dessert.

Put in sherbet glasses enough fruit (any kind or kinds desired, fresh or canned) with nuts to half fill glasses. Make a jelly by taking 1 cup maple syrup and 1 cup water. Thicken with cornstarch and pour over fruit, filling glasses about ¾ full. Cover with whipped cream and serve.

Mrs. Jas. P. Ryan, Bangor.

Date Tort.

One cup dates, 1 cup nuts, 1 cup sugar, 1 tablespoon flour, 1 teaspoon baking powder, 3 eggs beaten light. Mix dry ingredients, stir in nuts and dates then beaten eggs, put in flat pan and bake in moderate oven 20 minutes.

Mrs. Gertrude Cole, Kalamazoo.

Fig Crowns.

One qt. flour, ½ teaspoon salt, 3 rounding teaspoons baking powder, 1 well beaten egg, 1 tablespoon lard, 1 cup milk. Mix and roll into sheet an inch thick, cut into 3-inch squares, place teaspoon of fig paste in center and fold to form an envelope, pinch edges and brush with egg yolk, bake to a delicate brown, serve cold.

Mrs. Gertrude Cole.

Caramel Custard..

Melt dry over fire ½ cup sugar till it is light brown liquid, add slowly 1 pt. milk warm till all mixed. Beat 4 eggs and 1 cup sugar together, add 1 pt. milk and 1 teaspoon vanilla. Mix with the caramel and milk, stand custard dish in a pan of water and bake till the custard sets. Serve cold with whipped cream.

Nellie Kedsie Jones.

Bread Pudding.

Two cups bread crumbs, 1 cup cold water, 1 cup molasses, 1 cup raisins, 1 cup flour, 1 egg well beaten, 1 teaspoon soda, a little salt. Steam 2 hours in buttered tin. Serve with sauce.

Margaret Temple Smith, Bay City,
Ex-Corresponding Secretary, M. S. F. W. C.

Fresh Fruit Pudding.

Pare and cut into small pieces pineapple and oranges to make 1 cup each, halve and seed Malaga grapes to make 1 cup, seed and cut fine 1 cup dates, break into small pieces 1 cup nuts. Mix all together with sugar to taste and ½ cup grated cocoanut. Let stand in ice box 3 or 4 hours. Serve in sherbet glasses covered with whipped cream and a marachino cherry on each glass.

Leota Wheeler Keil,
Chairman Civil Service Reform Committee.

Choice Steam Pudding.

One cup molasses, 1 cup sweet milk, 1 cup currants, 2 tablespoons butter, 1 teaspoon cinnamon, ½ teaspoon each of cloves and allspice, 1 teaspoon soda, and flour to make a stiff batter. Steam 2 hours. Sufficient to serve 8 persons.

Sauce.—Take in proportion of 3 tablespoons sugar, 1 tablespoon butter, white of one egg. Beat egg to stiff froth, add sugar, and then the butter. Sufficient to serve 8 persons.

Mrs. Lillian M. Weed, Lake Odessa.

Graham Pudding.

Two cups sour milk, 2 cups graham flour, 1 cup molasses, 1 cup fruit (raisins), 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon soda, ½ teaspoon cloves. Bake in medium oven ½ hour. Serve with following sauce.

One-half cup butter creamed with 1 cup sugar, 2 tablespoons flour, 1½ teaspoons vanilla, 2 cups water, boil.

Mrs. H. F. Huntley, Grand Rapids.

Steam Puffs.

Two eggs, 2 cups flour, 4 tablespoons sugar, 4 tablespoons melted butter, 1 cup sweet milk, 1 cup raisins chopped fine, 3 tablespoons baking powder: steam ½ hour in cups; to be eaten with maple syrup.

Mrs. S. Etta Seymour, Hesperia.

Baked Apple Dumplings.

Make rich biscuit crust, roll ¼ inch thick, cut in sizes desired, slice enough apple on each piece to fold well, season with maple or brown sugar, butter, nutmeg or cinnamon, roll each dumpling into a compact ball, place in baking dish a little apart and fill all around with the suger, butter and flavoring, cover the whole with cold water, bake 20 to 30 minutes. Serve hot with sauce in the pan.

Carrie Wood Berger, Jackson.

Excellent Chocolate Pudding.

Two cups bread crumbs, 1 cup sugar, 1 qt. milk, 3 eggs, 8 tablespoons grated chocolate. Boil bread and milk until it thickens, after it is cool stir in the beaten yolks of 3 eggs and the white of 1, with the sugar and chocolate. Bake ½ hour or until thoroughly done. Beat the 2 whites with 5 tablespoons sugar and ½ teaspoon vanilla until it will stand, then spread over the top and let it brown. Eat cold with cream.

Maud Roberts, Albion.

Orange Pudding.

Put 1 cup milk, ½ cup sugar, ½ tablespoon butter, small pinch of salt on hot stove until it boils. Beat well the yolk of 1 egg, 1 tablespoon cornstarch and ¼ cup milk and stir into the hot mixture. Stir constantly until it boils again; beat smooth and add the juice and a little grated rind of 1 orange. When nearly cold pour it over 3 sliced oranges sprinkled with ½ cup sugar. Cover with the beaten whites of 2 eggs, brown lightly and let stand several hours to ripen syrup on oranges.

Helen D. McKain, Vicksburg.

Pineapple Shortcake.

If made with fresh pineapple prepare fruit and let stand in sugar at least 1 hour. If canned pineapple is used add more sugar and warm slightly. For cake, use a short biscuit dough baked quite brown. When ready to serve, split and butter the cake, putting in a filling of pineapple and spreading the remainder on the top. Serve immediately.

Adeline Graves Blakeslee, Galien.

Cherry Pudding.

Butter size of an egg, 3 tablespoons sugar, 1 egg, 1 cup sweet milk, 2½ teaspoons baking powder. Use flour enough to make a batter as you would for any dumplings. Take small teacup of cherries (fresh or canned), drain off the juice, put in a pint bowl and pour the batter over. Set in a steamer and steam about 1 hour.

Sauce. — Take 1 tablespoon melted butter, 2 tablespoons sugar, ½ tablespoon flour. Add a little cold water and enough cherry juice to make the sauce. Cook until thick.

This recipe will serve 4 persons and is also excellent with huckleberries instead of cherries and served with sweet cream as a sauce.

Mrs. Elizabeth Grobhiser, Sturgis.

Honeycomb Pudding.

One-half cup butter, ½ cup sugar, ½ cup rich milk, ½ cup flour, 3 well beaten eggs. Mix ingredients in order named. Then in large bowl stir into a cupful of dark molasses 1 teaspoon soda until molasses foams well. Add to other ingredients, mixing thoroughly. Steam or bake about 1 hour. Serve with cream or a thin sweet sauce flavored with cinnamon.

Clara B. Arthur.

Rose Junket.

For 6 dishes of junket dissolve half a junket tablet in ½ tablespoon cold water. Into a pan put 1 pt. milk in which has been stirred ¼ cup granulated sugar, 1 tablespoon rose flavoring and a few drops of pink coloring. Place this on the stove and the instant it is blood warm take it off, put the dissolved junket in with one quick stir, and pour at once into sherbet glasses. Leave these in a warm room where they will not be jarred, until the junket sets, which will be in ½ hour, then put them in the ice box until needed. This is one of the quickest, cheapest and most easily prepared desserts that can be made, taking only about 3 minutes to prepare. The junket, which can be bought at any drug store, costs ten cents for a box of ten tablets. It is especially recommended for invalids.

Mabel Bates Williams.

Timbales.

Three-fourths cup flour, ½ teaspoon salt, ½ teaspoon sugar, ½ cup milk, 1 egg, 1 tablespoon olive oil. Mix dry ingredients, add milk gradually, and beaten egg, then olive oil. Shape, using hot timbale iron, fry in hot fat until crisp and brown, turn on paper to drain. Use as shells for creamed oysters, mushrooms, chicken or sweetbreads.

F. G. M.

To be put over Ice Cream.

Six qts. strawberries (hulled), 3 pineapples chopped fine. Measure fruit, take same quantity of sugar, add water enough to dissolve, then boil and skim. Add fruit and cook 1 hour.

Margaret Temple Smith, Bay City,
Ex-Vice President, M. S. F. W. C.

Maple Mousse.

Two cups maple syrup, 1 qt. half cream and half milk. Heat the syrup and add the well beaten yolks of 6 eggs. When cool add the well beaten whites, the milk and cream and freeze. The syrup must not be too hot or it will cook the eggs.

Frances E. Burns.

Maple Mousse.

One small cup maple syrup, yolks of 4 eggs, put in double boiler and stir constantly until done. Stir while cooling. When cold add 1 pt. whipped cream, pack in ice and salt for 5 hours before using. This serves 8 persons.

Mrs. J. A. McColl, Grand Rapids.

Maple Mache.

Beat 4 eggs thoroughly, put a coffee cup of syrup on the stove and when warm add eggs and cook until the thickness of custard. Remove from stove, whip 1 pt. cream and when the syrup mixture is cold add whipped cream, put in freezer, pack as for ice cream and freeze.

Mrs. T. C. Faulkner, Jackson.

Maple Mousse.

Let 1 pt. maple syrup come to a boil, add 1 pt. scalded milk and 2 eggs beaten very light. Strain if necessary and beat well. Remove from the fire and when perfectly cold add 1 pt. cream whipped. If not sweet enough a little sugar may be added. Put in freezer or moulds and freeze.

Mrs. I. N. Monfort, Ithaca.

Maple Mousse.

Yolks of 4 eggs and 1 cup maple syrup boiled five minutes; when cold add 1 pt. whipped cream. Put into mold and pack in ice and salt for 3 hours. Pound baking powder cans may be used in place of mold. When ready to serve, dip quickly into hot water, wipe dry, open, and cream will slip out solid and may be cut in slices. Chopped pecans may be added to the cream.

Mrs. I. S. Walker.

Coffee Mousse.

One and ½ cups boiling water poured twice through ½ cup ground coffee. 4 eggs, yolks beaten and added together with 1½ cups sugar to the coffee. Boil, stirring constantly until a smooth, thin custard. Beat the whites stiff and beat them into the custard and set away to cool. Whip 1 qt. cream and add to cooled custard, stirring well together. Pour into a mold and pack in ice and salt. Open in about 2 hours and scrape from the sides and mix thoroughly. It requires from 3 to 4 hours set in a warm place to freeze. If preferred or wanted for immediate use it can be frozen in the freezer the same as ice cream. This will serve 16 people with large dishes. If turned in the freezer it is not necessary to whip the cream.

Adelaide Hughes, Big Rapids.

Frozen Pudding.

Separate 5 eggs, take yolks and stir with 1 cup sugar, add 1 cup milk, put in pan and let come to a boil. After it is cool, add 2 teaspoons dissolved gelatine and whites of eggs well beaten and flavor to taste. Beat 1 pt. cream, flavor and sweeten, add 1 cup ground nut meats and a few candied cherries, also 2 teaspoons gelatine, put in a quart mold layer of custard and then cream, etc. and freeze. Serve 12 or 14 people.

Hudson Friday Club.

Angel Parfait.

One cup sugar, 1-3 cup boiling water, whites of 2 eggs, 1 pt. cream whipped. Flavor with vanilla or almond. Boil sugar and water until it threads, pour slowly into well beaten whites of eggs, beat until cold, then fold in cream beaten solid, add flavoring, mold. Let stand packed 4 hours in equal measure of ice and salt. Garnish with fresh or candied violets or blanched almonds when about to serve.

To make Cafe Parfait add ½ pt. strong coffee and ½ cup sugar. Or for Walnut Parfait add 1 cup chopped walnuts and 1 tablespoon flavoring to taste.

Vernelia R. Taylor, Lapeer.

Caramel Ice Cream.

Put 2 cups sugar in a sauce pan and melt and brown to a dark amber color. Add 1 qt. milk, let it set on the back of the stove until the syrup is all dissolved. When cold add 1 qt. cream and 2 teaspoons vanilla, beat well, put into a freezer and freeze.

Mrs. J. C. Morgan.

Ice Cream.

Sift 3 cups pulverized sugar and 1 tablespoon flour into 2 qts. cream and 1 qt. milk, strain, flavor and freeze. This makes 1 gallon.

Mrs. Beatrice Viele, Buchanan.

Caramel Ice Cream.

One cup sugar, 1 pt. milk, ½ cup flour, 2 eggs. Beat sugar, flour and eggs together and let the pint of milk come to a boil, then add the sugar, flour and eggs. Put 1 cup sugar in frying pan and stir until it turns liquid and begins to smoke; add to the custard, cool, strain and add 1 qt. sweet cream.

Mrs. Ida Glaseoff.

Ice Cream.

One qt. cream, 2 scant teacups XXXX powdered sugar, whites of 4 eggs, 1 cup nut meats, 1 cup candied cherries chopped, and a pinch of salt. Whip cream well, add sugar, then the beaten whites of eggs, flavor with vanilla and pack in freezer. Set aside and stir occasionally. When about half frozen add cherries and nut meats.

Mrs. Fannie Parker Woodman, PawPaw.

Frozen Pudding.

Two and ½ cups milk, 1 cup sugar, ⅛ teaspoon salt, 2 eggs, 1 cup rich cream, ¼ cup rum, 1 cup candied fruit, cherries, pineapple, pears and apricots. Cut fruit in pieces and soak in brandy to cover several hours, this prevents fruit from freezing Make custard of milk, sugar, salt and eggs. Strain, cool, add cream and rum, then freeze. Fill a mold with alternate layers of the cream and fruit, pack in salt and ice and let stand 2 hours.

Mrs. Lucy Williams, Lapeer.

American Sherbet.

Secure some tin moulds to imitate high-shaped wine glasses, fill them with cold pure water, close them securely and pack them in pounded ice. In the meantime mix in equal quantities fruit syrup, wine and orange or lemon juice; almost any kind of fruit syrup may be used. Pour the mixture into a freezing

pot and work it well until frozen. The sherbet must not be frozen too firmly, yet it must be consistent enough to be piled up in pyramid in the ice glasses. When the water has frozen enough to take the form of the moulds, turn it out carefully, drain out any liquid that has not frozen, and fill up the ice glasses with the frozen syrup, piling it up high. Stand the glasses on a fancy dish and pass them around. If desired, the water may be colored before being frozen in the moulds, and a different color may be used in almost every mould; this will have a very pretty effect when served.

Mrs. Rose Smith, Eaton Rapids.

"Food for the Gods" or Winter Pudding.

One cup dates (remove seeds), 1 cup raisins, 1 cup figs, 1 cup nuts and small glass sour jelly. Mix with hands and make into a loaf. Wrap in parafine paper and put away in tight box. When served, slice and cover with whipped cream.

Mrs. Frances H. Turner.

Apple.

Stew the fruit gently until it wil pulp and then beat it up. To every pint of pulp add ¼ lb. sugar, 3 well beaten eggs, 1½ oz. fresh butter and ¼ lb. bread crumbs. Mix all together except the eggs, which should not be added till the mixture is quite cool then stirred in thoroughly. Put the mixture into a buttered dish and bake ½ hour. Strew a little sifted sugar over the pudding before serving.

Helen A. T.

Pineapple Pie.

One cup hot water, butter size of a walnut, juice of 1 lemon, 1 cup sugar, yolks of 2 eggs, 1 tablespoon cornstarch, 1 large cup grated pineapple. Whip whites of the eggs for meringue on top.

Sponge Pudding.

One-fourth cup sugar, ¼ cup butter, ½ cup flour, yolks of 4 or 5 eggs, 1 pt. milk. Put milk on to boil, add the flour mixed with the sugar and a little cold milk, cook until smooth, add butter and beaten yolks, then beat whites stiff and add to pudding. Bake in a pudding dish ¾ of an hour set in a dish of boiling water. Serve with creamy sauce.

Saint Joseph.

Macaroni—Italian Style.

One-fourth package of macaroni, simmer until tender. Place 1-3 lb. butter with 1 small onion chopped fine, simmer until onion is dissolved. Add ½ can of tomatoes, salt to taste, a pinch of red pepper, ¼ teaspoon each of ground cloves and allspice, 1 cup of claret wine. Bring to a boil. Lay macaroni in a baking dish, cover with ½ lb. grated cheese, pour over it the above sauce and bake until cheese is cooked.

Mrs. McLin, Saint Joseph.

EGGS

Baked Eggs.

Butter baking dish, break as many eggs as desired into dish, salt and pepper to suit taste, then cover with sweet cream and bake till brown. Use butter and milk if you do not have cream.

Mrs. Celia Otto, Charlotte.

Deviled Eggs.

Cook the eggs hard, when cold take off the shells and divide the eggs lengthwise, take out the yolks, crumble them in a bowl, adding salt, pepper, mustard, a little melted butter and two tablespoons salad dressing. Fill up the hollow in the whites with this mixture and serve.

Baked Eggs.

Cover a plate with bread crumbs, break the eggs carefully on this and cover lightly with seasoned and buttered crumbs. Bake until the crumbs are brown.

S. M. W.

Baked Eggs a la Martini.

Two tablespoons butter, 2 tablespoons flour, 1 pt. milk, 1 level teaspoon salt, ½ teaspoon pepper, 6 or 8 eggs, 1 cup grated cheese. Put butter and flour in sauce pan, rub together and add milk, stir until boiling then add salt and pepper. Cover the bottom of a baking dish with ½ of the sauce, break into it the eggs, cover with the remaining half of the sauce, dust over the top with the cheese, and bake 10 or 15 minutes.

Mrs. H. F. Caswell, Portland.

Omelet.

Four eggs, 4 tablespoons cold water, 2 tablespoons butter, ¼ saltspoon salt. Put butter in pan and melt, not brown. Separate eggs. To beaten yolks add salt and water, beat whites until stiff, cut and fold very carefully into the yolks, pour into pan, which should be quite good size. Cook slowly until golden brown underneath and firm around the edges, place pan in oven long enough to finish cooking top, fold as you turn on a warm platter.

Mrs. A. D. Webb, Battle Creek.

Omelet.

This omelet never fails to be light. 4 eggs. Beat the whites until "dry". Add to the yolks 4 tablespoons water, salt and pepper to taste, beat thoroughly. Put a tablespoon of butter in a nicely kept enameled frying pan, when hot add the carefully folded mixture of whites and yolks. When brown underneath, place in oven or underneath gas blaze to set. Do not fold the omelet. Serve with cream sauce poured over it.

M. O. Campbell.

Baked Omelet.

Six eggs beaten separately then stirred together, 1 measuring cup or good sized teacup heated milk, 1 tablespoon butter melted in milk, 1 tablespoon flour mixed smooth in cold milk. Stir into the warm milk when it cools. Add salt and pepper and bake 20 minutes. Serve in same dish as baked. Always to be depended upon.

Mrs. John C. Sharp, Jackson.

Eggs For The Sick.

(From Mrs. E. E. Kellogg's "Science In The Kitchen".)

White Of Egg And Milk.— The white of an egg beaten to a stiff froth and stirred into a glass of milk, forms a nourishing food for persons of weak digestion.

Raw Eggs.— Break a fresh egg into a glass, add a tablespoon of sugar, and beat to a stiff froth; a little water may be added if liked.

Steamed Eggs.— Break an egg into a saucer, sauce-dish, or patty pan, salt very slightly, and steam until the white has just set. In this way it will retain its shape perfectly, and not be mixed with a few drops of water so annoying to invalids, and so hard to avoid in dishing a poached egg from water.

Floated Egg.— Separate the whites from the yolks and drop the yolks, taking care not to break them, into boiling, salted water. Cook until hard and mealy. In the meantime, beat the whites of the eggs until stiff and firm. When the yolks are cooked, remove them from the water with a skimmer. Let the water cease to boil, then dip the beaten whites in spoonfuls on the top of the scalding water, allowing them to remain for a second or two until coagulated, but not hardened. Arrange the whites in hot egg saucers and place the yolks in the center, or serve on toast. Or it can be served from a platter.

(All of the beaten whites can be put together on the scalding water and taken up and served like an omelet, dotting it with the beaten yolks. Editor.)

Whipped Eggs.

Separate 1 egg, keeping the yolk whole in the shell while you beat the white to a stiff froth. Heap the white in a pretty bowl or egg-cup and make a little well in the center, drop in the yolk, stand the whole in a pan of boiling water, cover and cook 1 minute, serve in the bowl with a bit of butter and a grain of salt.

Elizabeth Hofma, M. D., Grand Haven.

Deviled Eggs.

One-fourth lb. grated cheese. Butter a baking dish, spread the cheese in the bottom with bits of butter and sprinkle with a dash of salt and pinch of paprika. Break 6 eggs one at a time over the cheese, being careful not to break the yolks. Stir into half a cup of cream 1 teaspoon of mixed mustard and pour over eggs. Set in a hot oven for 15 minutes and serve.

Mrs. Wm. Rose, Grand Haven.

FISH

"A man should keep frienas with these three,
His wife, his stomach, and his conscience."

Escalloped Oysters.

Wash and drain oysters in colander, butter baking dish, cover bottom of dish with a layer of cracker crumbs, follow with layer of oysters seasoning each layer with butter, pepper and salt. Repeat until the dish is full. Wet freely with sweet milk, cover top layer with butter crumbs and bake at least thirty minutes.

Florence G. Mills, S. P. C.

Oyster Cocktail.

Place small oysters on ice until needed. Have glasses in which they are to be served chilled also. Make sauce of 2 tablespoons tomato catsup, 12 drops tobasco sauce or 1 teaspoon pepper sauce, juice of 1 lemon, ½ teaspoon grated horseradish, little salt and paprika. Add 2 tablespoons oyster liquor. Mix thoroughly and set on ice to chill. Put 5 oysters in each glass, pour sauce over and serve at once.

Miss E. L. Parker, Lansing,
President Nurses' Association.

Fried Oysters.

One pt. oysters allowed to drain and stand 20 minutes in crumbs, then dip in a batter made of 2 eggs, 2 teaspoons milk, seasoned with salt and pepper. Drop into hot fat (lard or olive oil) for just 1 minute.

Mrs. Howard Murray Jones.

Creamed Oysters.

One large tablespoon butter, when it is melted add 1 tablespoon flour, stir until it thickens, then add 1 cup cream, season with salt and pepper to taste, add the oysters drained and cook until the oysters are plump. Use as many oysters as the amount of sauce will warrant. Serve as cooked or on hot toast.

Mrs. E. W. Keightley, Constantine.

Rhode Island Chowder.

To prepare a savory chowder; ½ lb salt pork cut into small dice, 1 lb. veal diced, 50 clams chopped fine, 3 potatoes sliced, 1 onion minced. Line the bottom of a large saucepan with the salt pork, over this put a layer of potatoes and sprinkle with salt minced onion, pepper, thyme and sweet marjoram. Then add the veal and clams and barely cover with boiling water; cover closely and let simmer for 3 hours. Remove from the fire and place in ice box; at serving time heat and add ½ teacup of mushroom catsup; pour into the tureen and blend in gradually 1 qt. of boiling milk.

Selected.

Fish.

Fresh salmon and blue fish should always be broiled, while fresh cod and halibut are best boiled. Before boiling wrap in clean white cloth to keep them whole, serve with white sauce. Sliced hard boiled eggs make a fine garnish.

White Fish or Salmon Trout.

Let fish remain in salt and water 2 or 3 hours. If ice is not obtainable then remove the bones and stuff with seasoned dressing, coat with flour seasoned with salt and pepper and bake ¾ of an hour.

Mrs. Howard Murray Jones.

Fish Balls.

Wash and pick in small pieces 1 cup salt cod fish; pare and cut into small pieces 2 cups raw potatoes; put fish and potatoes in stew pan, cover with boiling water and cook until soft; drain off water and mash, adding 1 egg, 1 teaspoon butter and a little milk and pepper. Mix well, form into balls, dip into beaten egg, into which you have put 1 tablespoon cold water, then into sifted bread or cracker crumbs, and fry in deep fat, in a wire basket if convenient.

S. M. W.

Boiled White Fish.

(In Fireless Cooker).

After fish has been scaled and cleaned it should be washed and wiped dry and wrapped in a thin cloth, to prevent breaking. Place in the kettle of boiling, salted water, boil 5 minutes and place in Cooker 2 hours. The fish may be garnished with parsley and thinly sliced lemon and served with any desired sauce.

See adv. of Fireless Cooker on last page.

Planked White Fish.

Clean, split and bone a 3 pound fish. Put skin side down on a hot oak plank 1½ inches thick and a little longer and wider than the fish. Sprinkle with salt and pepper and brush over with melted butter. Surround fish with a border of coarse salt to prevent plank burning. Bake 25 minutes in hot oven. If cooked in gas range have flame over fish.

Elnora Chamberlin.

Sauce Tartare.

To 1 cup mayonnaise dressing add 1 finely chopped shallat, 2 tablespoons each of finely chopped capers, olives, gerkin and 1 of parsley, ¼ teaspoon powdered tarrigan. Can be used with fish.

Elnora Chamberlin, Hartford.

Boiled Fish (Preferably Bass.)

Do not remove the head from the fish. Use water to cover and salt until strongly flavored, put in a few cloves, several bay leaves, and a few slices of onion. Let this boil up thoroughly, then remove from fire and let stand 15 minutes. Serve with drawn butter and chopped parsley.

Ida Codding, Dowagiac.

White Fish a La Martini.

Cut up 3 onions and a little garlic, 2 tablespoons salt, pepper, 2 bay leaves, sprinkle with sage and rosemary, cook with butter until brown, then add ¾ can tomatoes, ¾ cup olive oil; let boil up, put fish in this and cook until half done then turn and cook the other side. Also nice for roast beef.

Georgia Lloyd, Manistee.

Boiled White Fish with Hollandaise Sauce.

Clean, wrap in cloth, and boil for 20 minutes in well salted, rapidly boiling water. Drain. Carefully turn on hot platter to preserve fish whole, cover with Hollandaise sauce, and garnish with lemon quarters, hard boiled eggs and sprigs of parsley. Saratoga chips or potato croquettes should be served with above.

Hollandaise Sauce.

Cream 4 tablespoons butter, 1-3 cup boiling water, the yolks of 2 eggs, one at a time, and beat well until mixed. Add the juice of ¾ of a lemon, ½ teaspoon salt, ⅛ teaspoon white pepper, dash of cayenne. Beat until smooth, and when ready to use, place over boiling water, stirring constantly until it thickens. This makes ½ pt. and must be served immediately.

Mrs. Carey W. Dunton, Manistique.

Planked White Fish.

The best size for planking is from 1½ to 2½ pounds. Clean, remove backbone, and spread open so that it will lay flat, skin side down on a buttered oak plank that has been heated until it sizzles. Season fish well with salt, cayenne, and spread lightly with a dressing made of fine cracker crumbs seasoned with a little sage and melted butter. Baste with melted butter frequently and bake from 30 to 45 minutes according to the size of the fish. After baking 30 minutes, arrange potato roses run through a pastry tube, brushed lightly with white of egg, around fish. Serve on plank, garnished with lemon quarters and sprigs of parsley.

Mrs. Carey W. Dunton, Manistique.

Fish Turbot.

Two cans salmon, rmove bones and shred, 1 pt. milk, or cream, butter size of an egg, 1 tablespoon flour. Stir this into boiling milk, salt and pepper to taste, cook until thick. Stir this gravy into salmon and put into baking dish. Roll crackers fine and sprinkle on top, with generous pieces of butter. Bake 20 minutes.

Mrs. J. A. Pieters, Fennville.

White Fish Turbot.

Clean, wrap the white fish in a cloth, and boil in well salted, rapidly boiling water, for 20 minutes. Let cool, carefully remove bones, and pick in rather large flakes. Make a rich cream sauce, lightly stir in fish sufficient to make the mixture very thick. Season highly with salt, cayenne, celery salt. Place in buttered baking dish, ramequins, or baking shells, cover with bread crumbs and bits of butter, and bake until brown. Serve with potato croquettes. This can be prepared the day before and in that event needs to bake 20 minutes.

Mrs. Carey W. Dunton, Manistique.

Brook Trout.

Clean, but do not remove heads or tails, dust lightly with flour. Fry in a little fresh bacon fat for 10 minutes, keeping closely covered. Turn, remove cover, fry 10 minutes longer. Drain on paper before serving.

Mrs. Carey W. Dunton, Manistique.

Pickerel Baked.

Soak in salt water over night after having scaled (but not boned it) it. Prepare dressing as follows; 1 small onion cooked slowly in butter the size of an egg, 1 cup dry bread crumbs

stirred into butter and onion, salt, 1 teaspoon sage dressing, pepper to taste, 1 egg stirred in at the last. Place this dressing inside fish after having thoroughly salted it and placed several pieces of bacon inside. Sew up and bake. Serve with drawn butter with juice of lemon. The flavor of fish is improved by putting pieces of bacon on top when baking.

Mrs. C. E. Miller, Lansing.

Deviled Crabs.

Pick the meat from a boiled crab and cut into fine bits, add 1-3 as much bread crumbs, 2 or 3 chopped hard boiled eggs, and lemon juice; season with pepper, salt and butter or cream. Clean the shells nicely and fill with the mixture, sprinkle over with bread crumbs and small bits of butter and brown in oven. Lobsters may be prepared in same way, served in scallop-shells. Or, boil 1 pt. of milk, thicken with 1 tablespoon cornstarch mixed with a little cold milk, season with salt and pepper and pour over the picked up lobster; put in baking dish and cover with bread crumbs and bits of butter and brown in oven.

Mrs. Josephine M. Gould.

Shrimp Wiggle.

Four tablespoons butter, 3 tablespoons flour, ½ teaspoon salt, ⅛ teaspoon paprika, 1½ cup milk, 1 cup shrimp, 1 cup canned peas, ½ dozen chopped olives. Melt the butter, then add dry ingredients, pour in the milk slowly, cooking until smooth. Add the shrimp broken into small pieces and the peas which have been drained and washed. Cook this all together for a few minutes.

Mrs. Elizabeth Grabhiser, Sturgis.

Creamed Lobster.

One-half can lobster or 2 lb. fresh, ¼ cup butter, ½ tablespoon flour, ½ teaspoon salt, few grains cayenne, speck of nutmeg, 1 cup thin cream, yolks of 2 eggs. Cut lobster in small cubes, melt butter, add flour, seasoning and cream gradually. Add lobster and when heated add the beaten yolks.

Welsh Rarebit.

One-fourth lb. rich cream cheese, ¼ cup milk or cream, 1 egg, 1 teaspoon mustard, ¼ teaspoon salt, speck of cayenne pepper. Melt butter in chafing dish, add seasoning and cheese, when melted add milk and stir rapidly. When smooth add egg well beaten and cook until it thickens. Serve on toast.

S. M. W.

Salmon Pudding.

One can salmon minced, 4 tablespoons melted butter, ½ cup bread crumbs, pepper, salt, 3 well beaten eggs. Mix and put in buttered pan and bake in dish of hot water.

Mrs. Adelaide Hudd, Plymouth.

Salmon Croquettes.

An old Southern Recipe.

Take 1 can salmon and 3 large potatoes mashed, butter size of an egg, 1 egg, season with salt, pepper and plentifully with nutmeg. Shape in form of pears, put a whole clove in the stem end and fry in boiling fat. Bread crumbs may be added if croquettes are too moist.

Emma W. Evans, Charlotte.

Salmon Croquettes.

Remove all bones from 1 can of salmon. Stir in about 2 cups cream gravy, add a little salt, pepper and enough rolled cracker crumbs to make it into little balls. Roll first in rolled crackers then in beaten egg and again in rolled crackers. Fry in hot lard.

Mrs. Laura E. Corbin, Hart.

Salmon Cutlets.

One can salmon, ½ cup bread crumbs, ½ cup white sauce, ½ lemon, 1 teaspoon salt, dash paprika. Remove all skin and bones, chop salmon fine, pour over juice of ½ lemon, mix in bread crumbs, then white sauce. Shape into cutlets and dip in egg and cracker crumbs and let stand for 2 hours. Fry in olive oil or half lard and half butter. Can be served with French peas.

Vernelia R. Taylor, Lapeer.

Salmon Au Gratin.

One can salmon; make a cream gravy of 2 cups milk, thicken with 2 tablespoons flour, lump of butter, pepper and salt to taste. Place in buttered dish alternate layers of salmon sprinkled with cracker crumbs and the cream gravy. Over the top layer of cream gravy sprinkle cracker crumbs and place dots of butter. Bake 15 to 20 minutes. Serve with sliced lemon.

Mrs. Mertie Johnson, Lake Odessa.

Salmon Mould.

Drain 1 pound can salmon from the liquor, rinse well and flake. Mix thoroughly ½ tablespoon sugar, ½ tablespoon salt, ½ tablespoon flour, 1 teaspoon mustard (ground), few

grains cayenne, add 2 eggs yolks, 1½ tablespoons melted butter, ¾ cup thin cream or milk and ¼ cup malt vinegar. Cook in double boiler stirring constantly until mixture thickens. Add ¾ tablespoon gelatine previously soaked in 2 tablespoons cold water, strain and add to flaked salmon. Fill mould and serve with cucumber sauce.

Salmon Loaf.

Two cans salmon, 4 tablespoons melted butter, 1½ cups bread crumbs, 1 teaspoon salt, 4 well beaten eggs, a little red pepper. Mix well, put in buttered dish and steam ½ hour.

Sauce— ½ cup butter, yolks of 2 eggs well beaten, juice of 1 lemon; mix and set in dish of boiling water to thicken, add ½ cup boiling water, stir until cooked. Add 1 tablespoon chopped onion and 1 cucumber pickle chopped fine.

Belle H. Burton, Hastings.

Salmon Loaf.

One can salmon, remove bone, skin and liquor. 4 eggs beaten very light, 1 cup bread crumbs, 5 tablespoons melted butter, salt and pepper to taste; steam 1 hour.

Sauce— 1 cup milk heated, to which has been added the liquor from the salmon thickened with 1½ tablespoons cornstarch dissolved in a little cold milk, salt and pepper and last of all add 1 egg beaten very light.

Georgia Lloyd, Manistee.

MEAT, POULTRY AND GAME

"Some ha'e meat and cana eat,
And some can eat and want it;
But we ha'e meat and we cau eat,
And so the Lord be thank'it."

Beef.

The choicest beef cuts come from those parts of the animal where the muscles are little used, making the meat finer grained and more tender. The less choice cuts, though equally or even more nutritious are much tougher and require long cooking to render them tender and easy to digest.

Roasting or broiling can only be applied to the choice portions.

Good beef will be firm and of fine grained texture, clear red in color and well coated with a creamy fat.

Always remove meat from paper wrapping as soon as received and put in a cool dry place. Wipe the beef thoroughly with a damp cloth before cooking, but never wash in a quantity of water. Editor.

Roasts.

Put roast in a gallon butter jar (the low jar) and season. No water. Cover with lid and put weight on lid. Put asbestos mat over blaze and set jar over mat. When nearly done turn several times to brown. Remove roast, add water and make a delicious brown gravy.

Mrsr. Jas. P. Ryan.

Meat Cooked In Its Juices.

Choose a lean piece of beef, heat the kettle, put in the meat an dsear, turning until it is seared all over. Set a dish that will fit closely on top of the kettle and fill two-thirds full of water. The meat will form sufficient juice to cook in, and will not boil away as long as the dish of water is on top. Season when nearly done. Meat cooked in this way is richer and finer flavored than with water. Is nice for slicing cold.

Emma S. Wheeler, Onondaga.

Veal or Beef Loaf.

Three lbs. veal or beef, ½ lb. fat salt pork, 2 eggs, 1 cup rolled cracker crumbs, 1 cup milk. Bake 2 hours.

Mrs. H. Griffin, Eaton Rapids.

Meat Loaf.

One lb. round steak of beef, 1 lb veal, 1 lb. lean pork, season with salt and pepper and boil till the meat comes to pieces, remove meat, boil liquor to 1 qt. Pick meat fine but do not grind it, mix with liquor, place in deep tin till cold. A trifle of nutmeg added to the mixture after it is cooked improves it.

Sarah A. Durand, Flint.
Director, M. S. F. W. C.

Beef Loaf.

Three and ½ lbs. of chopped beef, 2 well beaten eggs(2 cups cracker crumbs, 2 cups sweet milk, ½ cup butter, 2 tablespoons salt, 1 tablespoon pepper. Mix well together, mold in loaf and cover with boiling water. Bake 2 hours.

Mrs. George E. Foote, Kalamazoo.

Baked Ham.

A ham weighing 10 or 12 pounds is preferable. Put in a kettle skin side down with cold water enough to cover. Add 1 cup N. O. molasses, 1 lemon cut in halves, ½ cup vinegar, and grated half of nutmeg. Let boil from 20 minutes to half an hour, being sure that it does not boil more than the half hour. Take out of kettle, remove skin, and place in roaster. Mix 2 cups dark brown sugar with 1 cup fine cracker crumbs and dredge ham with it. Bake slowly for 3 hours. Very delicious.

Mary C. Miller, Kalamazoo.

Beef Loaf.

Three and ½ lbs. chopped beef, 2 cups powdered crackers, 2 cups milk, 1 cup butter, 2 eggs, 1 tablespoon salt, 1 tablespoon pepper.

Ida A. Marks, Detroit.

Scrap Roast.

One bowl of cold cooked meat, 4 cold boiled potatoes, ½ small onion, 1 egg, 1 cup gravy, pepper and salt. Left-overs of roasts, poudtry or chops may be used. Run meat, potatoes and onion through grinder and season highly with pepper and salt and Worcestershire sauce. Add the egg lightly beaten and gravy well thickened. Form slightly into ball and place in a baking dish. Brown in hot oven.

Mrs. Lena L. Mautner, Saginaw.
President Saginaw City Federation of Women's Clubs.

Rice Loaf.

Boil rice and salt, line a well buttered baking dish sides and bottom with rice about an inch thick. Then grind any

left over meats, season well with onion and gravy or butter and hot water to make moist. Then fill baker up even with rice. Serve on platter with tomato sauce and garnish.

G. C.

Meat Croquettes.

Take any small pieces of cold meat and cut with meat cutter. Season with salt, pepper and onion juice. Make a milk gravy of 1 cup boiling milk, 2 tablespoons flour, 1 tablespoon melted butter. Let it cool, then add meat enough to make it a consistency to roll into croquettes. Roll in bread crumbs, then in egg then in bread crumbs again and fry in hot lard. Serve with creamed French peas.

Mrrs. H. B. Parrish, Ithaca.

Hamburg German Style.

Grind round beef in food chopper, add 1 egg, salt pepper and onion to suit the taste. Have ready bread stuffing made as you would for poultry. Butter gem pans, add a layer of steak then bread and lastly steak. When Baked turn out on individual plates and garnish with parsley. They retain their shape and are nice served at afternoon lunches.

Rebecca B. Woods, Cassopolis.

Cannelon of Beef.

One lb. uncooked beef chopped fine, 1 egg yolk, 1 tablespoon chopped parsley, 1 tablespoon melted butter, 2 tablespoons bread crumbs, 1 teaspoon lemon juice, 1 teaspoon salt, pepper and onion juice to taste. Mix all the ingredients together, form into roll, place in baking pan and bake in quick oven about 30 minutes, baste every 5 minutes with ¼ cup butter in 1 cup boiling water. Serve with the following sauce.

Mushroom Sauce.— 1 rounding tablespoon butter, 1 rounding tablespoon flour, ½ pt. soup stock or water, 1 tablespoon Worcestireshire sauce, pepper, onion juice and salt to taste, ½ pt. canned mushrooms. Melt butter, add flour, stock, and seasoning, cook, then add mushrrooms, cook for 5 minutes.

Mrs. B. F. Davis, Lansing.

Roast Tongue.

Wash well a fresh beef tongue, cover with boiling water, add 1 small onion and a bay leaf, simmer 4 hours addins salt after 2 hours. Take from kettle, remove the skin and lard the tongue with thin strips of bacon Put in baking pan, cover with a sauce made by mixing 2 tablespoons flour with 2 tablespoons melted butter, 1 pt of the liquor in which the tongue was boiled, and ½ pt. milk. Roast ½ hour, basting 2 or 3 times with the sauce. Serve with the sauce poured over and around the tongue.

Nina DeLong Sands, Pentwater,
Chairman Household Economics, M. S. F. W. C.

Spare Ribs (German Fashion.)

Pare, core and cut small, enough sour apples to make a quart, add 1-3 box of raisins and 1-3 loaf bakers bread, crust removed and soaked with water. Rub these together thoroughly. Now season the ribs on the meaty side with salt and pepper. Cover bottom of roasting pan with ribs, seasoned side down; spread dressing over and cover with more ribs, seasoned side up. Sprinkle flour over top, add a little water and roast slowly. This dressing is equally good for duck, roast pork or anything that is very greasy. L. K. W.

Beef a la Creole.

Select cheap cut of beef and cok same as a kettle roast for 2 or 3 hours; pour over 1 can tomatoes, 1 minced onion and a bit of minced celery. Let simmer another half hour; add a can of peas and, if liked, a can of mushrooms; season well, adding the last thing, a dash of red pepper; heat through and serve.

This ise ven better made of chopped beef, prepared with egg and bread crumbs as for loaf. Roll into small balls, brown in butter and pour over tomato, following directions same as above. (Excellent hearty meal for a tired club woman on a cold day.) L. K. W.

Breaded Chops.

Frenched chops, thick and juicy, are proper for breading. They should first be broiled for 5 minutes over a hot clear fire, counting ten between each time of turning; then take from the fire, baste thoroughly with hot melted butter, allow them to stand for 10 minutes. Roll in fine bread crumbs, dip in beaten egg and fry to a rich golden brown in a well-buttered frying pan. They will cook very quickly and will not be overdone by the second cooking. Serve the chops in the center of a mound of mashed potatoes. To prepare the potatoes, boil, dry, salt and mash 5 good sized potatoes, add ½ cup cream, a small tablespoon butter. Whip the whole in a hot vessel over the fire till very light. The potatoes will then be as perfect as the chops.

Josephine M. Gould, Owosso,
Ex-President, M. S. F. W. C.

Corned Beef.

Take 5 lbs. of rump beef; add 7 tablespoons salt, 3 tablespoons brown sugar, 1½ teaspoons saltpetre. Lay flat in a crock, cover well with cold water, and let stand 3 days and nights. Turn over two or three times. Cook in this water.

Sue R. Townsend, Ionia.

Corned Beef and Cabbage.

(In Fireless Cooker).

If beef is very salty soak for several hours in cold water. Place in kettle, cover with cold water and boil for 30 minutes, place in Cooker all day. Four hours before serving time, remove kettle from Cooker; add cabbage, cut into quarters, and any other vegetables desired, boil for ten minutes, return to Cooker and leave until time to serve.

See advertisement of Fireless Cooker on last page.

Corned Beef.

A recipe that has been in constant use for over sixty years. One hundred lbs. beef, 8 lbs. salt, 6 lbs. brown sugar, 3 oz. saltpetre. Mix salt, sugar and saltpetre well together in a large pan or receptacle. Cut the meat in convenient pieces for boiling, lay them in the mixture and rub in thoroughly. Sprinkle some of the mixture in the bottom of a large jar, pack the meat in, sprinkling the salt, etc., liberally between and over the top; put under a weight, add no water— it will make its own brine, will keep indefinitely and is fine. Smaller amounts may be prepared using proportionate weights.

Mrs. Frances E. Burns, St. Louis,
Great Commander, L. O. T. M. M.

Mutton.

Mutton may be boiled and served with caper sauce— Roasted and served with mint sauce. Also broiled or fried. The customary vegetable to serve with mutton is peas.

Scalloped Lamb.

Cut left over lamb or veal into small pieces and remove all fat and skin. Put a layer of meat and a layer of peas into the baking dish. Potatoes may be used instead of peas. Pour over this ½ cup white sauce. Put in another layer of meat and another of sauce. Put cracker crumbs on it and bake until brown.

Mrs. H. E. Buck.

Veal Souffle.

Two cups cold veal minced fine, 1 cup bread crumbs dry and fine, 1 cup boiling milk, 1 tablespoon butter, 1 slice cold boiled ham minced, 1 egg beaten very light, a pinch of soda dissolved in the milk, pepper and salt to taste. Soak the crumbs in the boiling milk, stir in the butter and let the mixture cool. Stir in the meat first when the bread is nearly cold, season and last put in the beaten egg. Beat all up well, and pour into a well-greased pudding dish. Set in a brisk oven, covered, and bake ½ hour, uncover, brown lightly, and serve immediately.

Clara Bates, Cor. See'y.

Jellied Veal.

Two knuckles veal, 2 lbs. lean veal, 1 lemon, 3 bay leaves, 1 doz. pepper corns, salt to taste, 8 eggs. Cover veal with water, add salt, lemon (cut up), peppers and bay leaves— do not peel lemon. Boil until meat falls into pieces then strain the liquor, and add 2-3 package gelatine. Pick up the meat quite fine. Boil eggs and slice, use the whole slices to line the mould and break up the rest and add to meat. Pour a little of the liquor in the tin (a square bread tin) and let it harden before placing the sliced egg (they will turn dark if they touch the metal), then pack in the meat and cover well with liquor which must be well seasoned. When cool it will turn out in a bed of lettuce leaves. This is also very attractive in small cups or molds. Should be served with salad dressing.

Nettie P. Vennema, Menominee.
Member Board, M. S. F. W. C.

Veal Birds.

One lb. veal steak sliced very thin, cut into pieces about 4 inches long and 2 inches wide. Make dressing of 3 or 4 tablespoons bread crumbs, a little onion juice, 1 egg, juice and grated rind of 1 lemon, salt, red pepper, and the small bits of meat left from trimming the steak. Chop fine, stir together, spread some of the mixture on each of the oblong pieces of meat, roll tightly and fasten securely with toothpicks, sprinkle lightly with pepper and salt, then roll in flour and fry in butter to a light brown. Pour over this a coffee cup of milk and cream mixed, stand on back of range and let simmer for 5 or 10 minutes. Have ready as many pieces of toast, cut round, as you have meat; remove toothpicks, place on toast, pour over them the gravy, and put 1 thin slice of lemon on each; serve immediately.

Sarah A. Durand.

Pressed Veal.

Boil till thoroughly done 3 lbs veal, ½ lb. salt pork (with lean and rind removed), salt and pepper to taste, then chop very fine.

Dressing.— Use 1 cup of the liquid, butter size of an egg, let this come to a boil and stir in 2 well beaten eggs, boil 2 minutes stirring constantly, pour over the meat and mix well. Place in pan and press.

Mrs. George Willard, Battle Creek.

Veal Loaf.

Chop 3 lbs. veal and ¼ lb. salt pork, 1 cup bread crumbs, 3 teaspoons salt, 1 teaspoon black pepper, a little red pepper, and a pinch of cloves. Work in thoroughly 2 raw eggs; put in

a mould and steam 3 hours; remove and put in the oven a short time to dry off.

Mrs. Belle F. Hill, Albion.

Veal Loaf.

One and ½ lbs. veal, ¼ lb. pork chopped fine, 10 crackers rolled fine, 3 eggs and cream enough to moisten, salt, pepper, and sage to taste. Put into a pan and bake 3 hours.

Mrs. S. Etta Seymour, Hesperia.

Veal Loaf.

Three lbs. veal, 1 lb. salt pork chopped fine, 1 cup cracker crumbs, 3 eggs, 1 teaspoon salt, ½ teaspoon pepper, 1 cup milk, 1 teaspoon powdered sage. Mix thoroughly and pack into coffee cans, set in kettle of boiling water and boil 3 hours. This is really the finest made. You cannot tell it from chicken either by looks or taste. Sage may be omitted if preferred.

Mrs. George Crabb.

Here's to the great American birds; may we have them where we love them best, the turkeys on our tables, and the eagles in our pockets.

Roast Turkey.

For 8 lb. turkey, steam until tender before putting in a baker. Make stuffing, 2 qts bread crumbs, 2 cups pork sausage well mixed together and moistened with milk, add a little salt and pepper. Season turkey using plenty of butter. Oven must be hot, baste often, will brown in 1 hour.

Mrs. C. D. Burritt, Cadillac.

Turkey Escallop.

Make a pint of gravy from the bones and skin, chop the bits of meat picked from the bones very fine. Have ready a buttered pudding dish, with layer of dried or rolled bread or cracker crumbs; add a layer of minced turkey, and dot with bits of butter, seasoning with salt and pepper. Moisten each layer with some of the gravy, with milk, and so continue until the dish is full. Let the top layer be of crumbs, seasoned and dotted with butter and moistened with the gravy; or make a crust with crumbs wet with gravy and milk, mixed, beaten up with two eggs. Spread it smoothly over the top about ¼ of an inch thick; invert a pie dish over it and bake in a moderate oven until it begins to bubble at the sides; remove the cover and brown.

Mrs. C. D. Burritt.

Chicken (Spanish Stew.)

Four lbs. chicken, 1 pt. can or 5 ripe tomatoes, 1 good sized red pepper (remove most of the seeds and chop), 1 medium sized onion minced, 1 tablespoon parsley minced, 1 can peas, 4 stalks celery, 1 can mushrooms, salt to taste, 1 qt. boiling water, potatoes sufficient for number of persons to be served.

Way of preparing.— Clean and joint chicken, slice tomatoes, shred pepper (removing most of the seeds), mince onion and celery. Place chicken in stew pan with boiling water, add salt and cook until chicken is tender. Thicken the liquor slightly and add potatoes, when potatoes are nearly tender, add peas, parsley and mushrooms. Dish chicken in center of platter, with border of potatoes and pour remaining contents of stew over and serve hot.

Mrs. E. L. Bates, Pentwater.

Cream Chicken.

One qt. cream or part milk, 2 cans of mushrooms, 4 hard-boiled eggs, 1 onion. Boil the cream with the whole onion, season with red pepper, salt, butter to taste, thicken with flour, when done remove the onion. Pick the chicken up in pieces, put layers of chicken, egg, cream sauce in baking dish until filled, then scatter cracker crumbs on top with bits of butter. Just before putting in oven moisten top with a little milk. Bake one-half hour.

Mrs. O. S. Wood, Ionia.

Creamed Chicken.

Boil 1 chicken until perfectly tender. Pick meat from the bones, put in a pan and add 1 can mushrooms, 1 small onion chopped fine and the rind of 1 lemon, salt and pepper to taste. Mix all together, cover with cracker crumbs and bits of butter. Over this pour a cream dressing made as follows: —Heat 1 pt. milk, 2 tablespoons butter and enough flour to make as thick as cream, salt and pepper. Bake about 25 minutes.

Mrs. W. F. Judd, Dowagiac.

Broiled Chicken.

Split the chicken, crack the bones so that it will lie flat, rub with salt and pepper , lay it in a well buttered dripping pan, place in a hot oven and spread on a little butter while cooking. When nearly done, lay upon a gridiron over hot coals to brown, then put upon a platter, and dress with butter.

Cream of Chicken.

Cook a plump fowl in water with salt, a few peppercorns, a slice of onion and a small bay leaf. Use only the white meat for this soup. Cook a rounding tablespoon of butter and four

level tablespoons flour together, add ½ level teaspoon salt, a speck of cayenne and six cups of chicken stock. When this has cooked smooth add 1 cup chicken minced or ground fine. Boil up once and add 1 cup whipped cream. When ready to serve drop in a few green peas and celery tips as a garnish.

Fried Chicken.

Cut up fowl and cook until tender but not to fall to pieces. Make a fritter batter of 1 egg, 1 cup milk, ¾ cup flour, 2 teaspoons baking powder. Dip the chicken in batter and fry in deep lard as you would doughnuts. Spring chickens may be cooked in same manner without previous cooking, but remain in hot fat a little longer. Delicious.

Annie H. Crabtree, South Haven.

Chicken en Casserole.

One chicken, 2 small onions, 2 small carrots, 2 or 3 stalks of celery, 1½ cups of stock, 1 tablespoon olive oil, 1½ teaspoons salt, dash of paprika. Cut the vegetables and cook in the olive oil until brown. Unless chicken is young it is best to fricassee before putting in casserole. When parboiled place chicken in casserole with 1½ cups of stock, the vegetables and olive oil, cover and cook until tender. When the chicken is young it can be prepared entirely in the casserole. When half done sprinkle with salt and paprika. Make gravy from liquor in casserole and pour again over chicken and serve in casserole.

Lucy Williams, Lapeer.

Roasted Partridges.

Pluck the partridges, draw and truss them, and fasten some thin slices of fat bacon round them, roast for 15 minutes in a hot oven. Five minutes before dishing, take the bacon off, sprinkle a little salt over the birds, and brown them. Put the partridges on a hot dish, and serve them with a sauceboatful of brown gravy. Editor.

Roast Goose or Duck.

If the fowl is more than 1 year old it should be parboiled 1 hour. When sufficiently cool to handle, stuff with dressing made of bread crumbs, large onion chopped fine, butter, salt, pepper, sage or summer savory. Baste often and bake slowly until tender.

Croquettes.

Take 1 pt. of finely chopped cooked meat, chicken, veal, beef or a mixture of all. Make a cream sauce of 1 cup milk, 1 tablespoon butter and 2 tablespoons flour creamed together.

Mix the meat, let it stand until cold, make in shape wished, roll in cracker crumbs, then in egg, then in crumbs again, fry light brown in deep fat. Salt and pepper to taste, dash of nutmeg, onion juice and sage may be added if desired.

Mrs. J. C. Morgan.

Baked Squabs, Chestnut Stuffing.

To 6 fat squabs allow 1 pt. boiled chestnuts, remove shells, blanch and chop fine. Add good sized lump of butter and a few bread crumbs, a little salt and pepper to the nutmeats. Fill the birds with this dressing, pin a very thin strip of salt pork on breast of each. Place in roaster, salt, pepper and dredge with flour. Add 1 cup boiling water, bake ½ to ¾ of an hour in good hot oven. Boil and chop fine the giblets and add to the gravy. Garnish with parsley or water cress. Allow 1 bird for each guest.

Charlotte E. Searls.

Squabs.

Dressing— ¼ loaf stale bread, ½ cup milk, 2 livers of squabs finely chopped, 1 egg, pepper and salt, a little grated onion. Method—Crumb bread into scalding milk and mix with fork. Add the livers finely chopped, then the seasoning, and stir in lightly 1 beaten egg. This amount is sufficient for 6 squabs. Dredge the squabs in flour, brown on top of stove in 3 tablespoons butter, when well browned transfer squabs to a casserole. Make a gravy of the butter in which the squabs have been browned, pour over the squabs and cook slowly in the oven until the squabs are tender.

Mrs. Lena L. Mautner, Saginaw.

Venison.

Venison slices better if frozen. Slice extremely thin, roll in flour. Fry quickly in bacon fat and serve with crisp bacon. Must be well done. Venison is also delicious sliced thin and broiled and served with broiled bacon.

Mrs. Carey W. Dunton, Manistique.

To Fry Venison.

Take the chops or steak, remove bone, pound, then scald until seared over. Then season, roll in flour and fry in drippings until brown on both sides.

Mrs. Henry Aldrich, Cadillac.

Venison.

Put a haunch of venison in kettle, cover with water, boil until tender, drain off water, season with a liberal supply of butter, salt and pepper, put over moderate fire and brown all over. Cooked in this way venison has a sweet delicious flavor.

Margaret Temple Smith, Bay City.

Tongue en Casserole.

Cook tongue until tender, skin and set away until ready for use. Place in stone crock, cut over it 2 large tomatoes, 2 small onions, 6 cloves, 2 bay leaves, dash of red pepper, ½ cup of olive oil, ½ cup vinegar, salt to taste. Pour over liquor it was boiled in, cover tightly and cook in oven 2 hours. Strain liquor, thicken slightly and pour over tongue. Serve hot.

Mrs. R. W. Blackett, Colo.

RELISHES, PICKLES AND MEAT SAUCES

"Variety alone gives joy,
The sweetest meats the soonest cloy."

Olive Oil Pickles.

Slice large cucumbers without peeling. Put in stone jars in layers. Sprinkle on each layer 1 tablespoon salt, 3 heaping tablespoons sugar, 1 tablespoon black mustard seed. On alternate layers pour a scant tablespoon of olive oil. When the jar is filled pour on sufficient cold vinegar to cover.

Mrs. Dimies T. S. Denison, New York.
Ex-President, G. F. W. C.

Ready to use Pickles.

Fill cans with small cucumbers. To 1 qt. cold vinegar add ½ cup granulated sugar, ¼ cup mustard, ¼ cup salt; pour over cucumbers, filling the cans, seal and they are ready to use.

Florence G. Mills.

Olive Oil Pickles.

Twenty-four small cucumbers sliced thin, ½ cup salt; mix well and let stand 4 or 5 hours; drain and cover with 1 qt. best vinegar, ½ cup olive oil, ½ cup mustard seed, 1 tablespoon celery seed. Taste each cucumber to be sure none of them are bitter.

Mother's Recipe for Chopped Pickles.

Twenty-four green peppers, 12 cucumbers, 10 large onions, 12 green tomatoes. Chop fine, salt to taste and stand over night. In morning drain dry or squeeze, put in porcelain kettle, cover with vinegar sweetened to taste, add ½ oz. white mustard seed, ½ oz. ground pepper, ½ oz. allspice.

Mustard Pickles.

Two qts. small cucumbers cut, 2 qts. button onions, 2 qts. small green tomatoes, 3 good heads cauliflower, 1 gallon moderate vinegar, 1 oz. tumeric, 10 teaspoons ground mustard, 2 cups sugar, 1 cup flour. Cut tomatoes in halves, pick cauli-

flower to pieces. Mix all and sprinkle with a cupful of salt, or more. Let stand over night with just water enough to cover. Set on the stove and scald till tender. Drain well. Mix mustard, sugar and tumeric with the vinegar and scald together till it thickens. Pour over the pickles boiling hot, cover with weight. Let stand 3 days; bottle or can.

Martha E. Snyder Root,

Crisp Uncooked Pickles.

Fill a glass fruit jar with tiny, well washed cucumbers right from the vine, sprinkling liberally between layers with granulated sugar, whole mustard seeds and nasturtium pods, adding an occasional bit of shredded red pepper and several thin slices of horseradish root. Cover with vinegar which has been salted in the proportion of 1 cup salt to 1 gallon of vinegar. If the vinegar is very strong, dilute with water which has been boiled and cooled. Slice horseradish root over the top to prevent mold and seal. The pickles will be ready for use in 3 weeks, or will keep indefinitely. They will be just as good if made in a stone jar, in which successive layers can be added from time to time, care being taken to keep the cucumbers always under the vinegar.

Mabel Bates Williams, Traverse City.

Cold Pickles.

Select cucumbers about 4 inches long. 1 gallon vinegar, 1 cup sugar, 1 cup ground mustard, 1 cup salt. Mix all together and pour over the cucumbers cold. 1 peck of cucumbers thoroughly washed, packed in a crock and put in a cool place will keep indefinitely.

Harriet C. M. Rosenbury, Bay City.

Oil Pickles.

Twelve cucumbers size for table, 1 qt. vinegar, ½ cup salad oil, ½ cup white mustard seed, ½ cup black mustard seed, 6 sliced onions. Slice cucumbers without peeling, rather thin. Cover with salt and let stand over night. In morning, pour off water and put cucumber slices into mixture of vinegar, oil and seeds. Mix and put into stone jars.

Mrs. Emma A. Fox, Detroit,
Parliamentarian, M. S. F. W. C.

Cucumber Pickles.

Wash 200 small cucumbers and place in jar. Pour over them 1 gallon cider vinegar, with 1 cup salt, 1 cup sugar, 1 cup horseradish chopped fine and ½ cup ground mustard. Will keep crisp till spring.

Mrs. S. D. Watson, St. Johns.

Red Currant Relish.

The juice from 5 lbs. red currants, 5 lbs. sugar, 2 lbs. seeded raisins chopped fine, 5 oranges cut into dice including the rind. Cook all together for 25 minutes. Put into jelly glasses and when cold, cover with paraffine.

Mary Cooper Leete, Detroit.

Shirley Sauce.

Twenty-four large ripe tomatoes, 6 large onions, 4 red peppers, 4 green peppers, 3 cups vinegar, 4 tablespoons sugar, 3 tablespoons salt. Run all vegetables through the grinder, add condiments, cook slowly 3 hours. Sauce for meats. If canned it will keep indefinitely.

For Fish Sauce.— Make cream sauce with 1 cup milk, 2 tablespoons butter and 2 tablespoons flour, cook well, add 1 cup shirley sauce. Serve cold.

Nellie Kedsie Jones.

Bordeau Sauce.

Four qts. cabbage sliced, 2 qts. green tomatoes sliced, 1 qt. onions, 2 small red peppers chopped, ½ oz. powdered tumeric, ½ oz. whole allspice, ½ oz. cloves, ½ oz. white mustard seed, 3 cups sugar, 3 pts. vinegar, ½ cup salt. Mix all together and cook 35 minutes.

Adelaide Goodrich, Hillsdale.

Corn Relish.

Ten coffee cups corn, 10 coffee cups cabbage shredded, 6 large red peppers cut fine, ½ gallon vinegar, 3 cups sugar, ½ lb. ground mustard, 2 tablespoons salt. Mix well and cook slowly until tender; put in cans.

May Walton Balyeat, S. P. C., Kalamazoo.

Uncooked Catsup.

One-half peck ripe tomatoes chopped fine, 2 large red peppers, 1 cup grated horseradish, 1 cup sugar, ½ cup salt, 1 tablespoon pepper, 1 qt. onions chopped fine, 1 qt. vinegar. Mix thoroughly and seal.

Minnie Dixson McIntosh, Allegan.

Tomato Relish.

One peck not quite ripe tomatoes peeled and chopped not too fine, 2 cups finely chopped onions, 3 cups celery cut fine with a knife, ½ cup salt, 2 large red peppers chopped very fine, 3 cups light brown sugar, 1 cup white mustard seed, 2 tablespoons ground cinnamon, 1 teaspoon ground cloves, 3 pts. cider vinegar. To the tomatoes, onions and celery add salt,

letting the mixture stand two hours where it will drain, after which add all other ingredients mentioned. Mix thoroughly and can or bottle without cooking. A very delicious and appetizing relish.

Frances Wheeler Smith, S. P. C., Hastings.

Parsley Sauce.

After washing a bunch of parsley boil for 5 minutes in salt and water. Drain well and cut the leaves from the stalks and chop them fine. Have ready some melted butter and stir the parsley into it. A pinch of cayenne is an addition. Serve with boiled fowls or fish.

Tomato Catsup.

To 1 gallon tomatoes add 4 tablespoons salt, 4 tablespoons black pepper, 3 tablespoons cloves, 8 red pepper pods, 3 tablespoons mustard, sweeten to taste.

Pickled Beans

String beans that are pickled make a good relish to serve with meals. Unlike cucumbers that are pickled, the beans are cooked before the preserving liquid is added. The following recipe is for either wax or green beans.

4 quarts beans
1½ quarts vinegar
1 cup brown sugar
1 teaspoon salt
½ teaspoon pepper
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves

METHOD:

1. Select large, firm, tender wax or green beans.
2. Remove the ends and strings.
3. Cover with water containing 1 tablespoon of salt to each quart, and put them over the fire to cook.
4. Boil the beans until they can be pierced with a fork.
5. Remove from the fire, drain, and pack into jars or crocks.
6. To the vinegar add the sugar, salt and spices.
7. Bring this mixture to the boiling point, and pour it over the beans in the jars or crocks, filling them completely or covering the beans well.
8. Close tight and store away.

Mustard Pickles

1 quart very small onions
1 quart small cucumbers
2 heads cauliflower
2 green peppers
4 quarts boiling water
3 cups salt
6 tablespoons mustard
3 tablespoons flour
1 tablespoon curry powder
2-3 cup sugar
2¾ cups vinegar

METHOD:

1. Peel the onions, separate the cauliflower into flowerets, slice the peppers across very fine.
2. Mix these and the cucumbers.
3. Make brine of 2 quarts of the boiling water and 1½ cups salt.
4. Pour over vegetables and let stand 12 hours.
5. Drain thoroughly with cold water, put in vegetables, bringing to boiling point.
6. Cook slowly until soft—30 to 40 minutes.
7. Drain thoroughly.
8. Mix mustard, flour, curry powder and sugar, and add enough vinegar to make a smooth paste.
9. Add this to rest of vinegar and bring to boiling point.
10. Cook, stirring constantly at first, and frequently later, until it thickens, about 5 minutes; add vegetables, simmer 10 minutes and seal.

SALADS AND SALAD DRESSINGS

Chicken Salad.

To one chicken use same quantity of celery, 3 or 4 eggs, 1 tablespoon mixed mustard, 1 teaspoon salt, 2 teaspoons celery seed, 1 tablespoon hard butter, 2-3 cup vinegar, 4 tablespoons olive oil, 2-3 cup sweet cream. Season chicken while cooking, cut by hand both chicken and celery; beat yolks and whites of eggs separately, into that beat the oil slowly. Mix all of the ingredients, except cream, in an earthen or granite dish, and place on the stove. Cook until thick as pound cake. When cold, add cream to the dressing and pour over chicken and celery about an hour before serving. Use more butter and no oil, if preferred.

Lois L. Felker, Ex-President, M. S. F. W. C.

Salmon Salad (very fine).

One pound can of red salmon boned and chopped fine, ½ doz. hard boiled eggs grated, 1 large stock crisp celery chopped fine, 1 doz. square soda crackers rolled fine, the juice and grated rind of 3 lemons, ¼ nutmeg grated, 2 tablespoons granulated sugar. Put all together in mixing bowl and add mayonnaise dressing. Serve with lettuce leaf or parsley and hard boiled eggs.

Mrs. Van Derhorst, Grand Rapids.

Sweetbread Salad.

Chop cold boiled sweetbreads using the coarse cutter. Cut up an equal quantity of celery. Mix well together with a mayonnaise dressing. If cold boiled peas be added it will greatly improve the salad. Tomatoes scooped out and filled with this salad are very nice. Veal can also be used in this way.

Mrs. B. F. Palmer, Hudson.

Delicious Cabbage Salad.

Use crisp, fresh cabbage and shred same with knife or cutter, but do not chop. Add 1 tablespoon each of onion and sweet red pepper chopped fine. When ready to serve, pour over the mixture mayonnaise dressing and toss until well mingled. Ground parsley sprinkled over the top adds to the appearance of the salad.

"Cary" Club, Jackson.

Potato Salad.

Boil potatoes and let stand in ice box until cold and firm. Dice cucumbers, radishes and onion and season with salt and paprika; fry bacon crisp and cut into small strips; put these ingredients, lightly mixed into salad bowl. To thin salad dressing use 2 tablespoons clear bacon drippings, beat well and pour over salad in bowl. Garnish bowl and cover top with hard boiled egg that has been put through potato ricer.

Carrie Guerne, Kalamazoo.

Carrot Salad.

Boil new carrots (or old); chill them, and cut into long pieces, four or six, according to size. Serve on lettuce leaves garnished with parsley, peppergrass or nasturtiums, and use either French or mayonnaise dressing . If the latter, then dip the carrots for a moment into French dressing before adding the mayonnaise.

Miss Clara A. Avery, Detroit,
First President M. S. F. W. C.

Spanish Salad.

Cottage cheese mixed with canned pimentos cut in bits; hard boiled eggs. Arrange on lettuce, a spoonful of mixed cheese, pieces of egg and thick cream salad dressing each placed by itself.

Nellie Kedsie Jones.

An Easter Salad.

Arrange young, crisp leaves of head lettuce to resemble a bird's nest; put a tablespoon of mayonnaise dressing within the leaves, placing one or two extra leaves to cover dressing; make the eggs for the nest by rolling into shape neufchatel cheese, shaking over the eggs a little paprika to speckle them after they are placed in the nest. Arrange as many nests as covers at table.

Charlotte.

Egg Salad.

Four eggs boiled hard; use the yolks only, rubbed with a piece of butter the size of a hickory nut; add a tablespoon of vinegar, ½ cup granulated sugar, ½ cup cream after it is whipped, ½ lb. nutmeats chopped, and pineapple..

Helen M. Lamphere.

Malaga Grape Salad.

One lb. of Malaga grapes cut open and seeded, 1 apple cut in small dice, 1 small stalk of celery cut up, ¼ lb. English

walnut meats. Mix together ½ pt. cream whipped very stiff, 1 tablespoon mayonnaise dressing and ¼ cup sugar. Mix lightly with fruit when ready to serve and serve on lettuce leaf.

Mrs. Katherine Prager, Grand Rapids.

Waldorf Salad.

Six good sized apples, 6 bananas, 2 stalks celery, 1 cup English walnut meats. All this is to be diced fine.

Dressing— Four tablespoons sugar, ½ teaspoon salt, ½ teaspoon cornstarch or flour, 1 teaspoon dry mustard, pinch of red pepper, 1 egg, ½ cup vinegar, piece of butter half as large as an egg. Cook until it creams. When cold add ¼ (generous) pt. sweet cream whipped stiff.

Mrs. Eugenie Rowe, Grand Rapids.

Lemon Jelly Salad.

Make a nice stiff lemon jelly and pour into a shallow mold. When cold and ready to serve cut into cubes or dice and put on crisp lettuce leaves with mayonnaise dressing.

Miss E. L. Parker, Lansing.

Fruit Salad.

Apples diced, pineapple, celery, dates and walnut meats.

Dressing— 1 egg, 1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon mustard, 1 teaspoon flour, a pinch of red pepper, ½ cup sweet milk, butter size of a walnut, ½ cup vinegar. Cook and thin with cream.

Emma Ellis, Charlotte.

Gelatine Fruit Salad.

To 1 package of jello add 3 cups boiling water, this is 1 cup more than directions on package call for. Add juice of 1 good lemon and sweeten to taste. When it begins to thicken add fruit as follows: 1 ten cent can sliced pineapple cut into small pieces, also a little of the juice, 2 sliced bananas and the pulp of two oranges taken out in bits, not using the skin like covering of the divisions of the orange, which gives the bitter taste. Nut meats may be added and a finish of candied cherries dotted over the top. This will serve 12 people.

D. Louise Smith, Charlotte.

A Simple Fruit Salad.

Sliced oranges arranged on lettuce leaves with Maraschino cherries as garniture. Pour over this either Mayonnaise or French dressing.

Mrs. Emma A. Fox, Ex-President, M. S. F. W. C.

Fancy French Salad.

Boil until tender ½ dozen carrots and ½ dozen beets; when cold chop fine. Chop 1 head cabbage fine. Season the chopped carrots with vinegar, sugar and salt and a little cinnamon; beets with vinegar, sugar and salt ; cabbage with ½ cup cream, vinegar, sugar and salt. Put a circle of carrots in center of platter, then a ring of beets, then a ring of cabbage. A little parsley or lettuce leaves put around the outside of platter adds greatly to the appearance of the salad.

Snow Salad.

Cut into dice 2 medium sized, hard, white-fleshed apples. Cut into small pieces an equal amount of the inner stalks of celery. ½ lb. of white grapes cut in quarters and seeded, also a small quantity of fresh pineapple cut into dice. The cut fruit should be mixed immediately with a small amount of the mayonnaise to prevent it from turning brown. Set mayonnaise and salad in separate bowls in refrigerator until needed for use. Add to the mayonnaise just before sending to the table the well beaten white of 1 egg. Mix all together, place upon lettuce leaves in cone-shaped portions and drop upon the top of each a spoonful of whipped cream. Candied cherries, violets, rose leaves or any appropriate confection may be used for a decoration. The quantities named in this recipe will make 6 individual salads.

Mayonnaise for Snow Salad.— ½ cup cream, ½ tablespoon flour, 3 tablespoons wine vinegar, 1 teaspoon olive oil, ¼ cup powdered sugar, ½ teaspoon salt, ⅛ teaspoon white pepper, white of 1 egg. Put vinegar, oil, sugar, salt and pepper into double boiler and when at boiling point stir in the cream in which the flour has been thoroughly mixed, and continue to stir until it becomes of the consistency of thick cream. Remove from the fire and allow to become quite cool. The mayonnaise should be made first.

Mrs. J. B. Woolfenden, Detroit.

English Walnut Salad.

One-half lb. nuts, 6 hard boiled eggs. Chop yolks, whites and nuts separately. Celery is nice to add. Use any salad dressing.

Mrs. H. F. Caswell, Portland.

Fruit Salad in Orange Cups.

Six oranges, 3 figs, 1 lb. English walnuts before cracked, 3 stalks celery, few white grapes. Cut oranges in pieces, save skins for cups. Chop celery, figs and nuts but not fine; put

over this 2 tablespoons of lemon juice and 1 tablespoon sugar. Mix with salad dressing and serve in cups.

Salad Dressing.— Yolks of 3 hard boiled eggs, ½ teaspoon mustard, 2 tablespoons powdered sugar, ½ teaspoon salt, 1 pt. whipped cream. Press yolks through sieve, add dry mustard, salt, sugar, mix thoroughly, then add the whipped cream.

Mrs. H. F. Caswell.

Corn Salad.

Twelve ears of corn, 1 medium sized cabbage, 4 red peppers chop fine and mix with corn, 1½ pts. vinegar, 2 tablespoons salt, 1 heaping teaspoon Coleman's mustard, 1 cup sugar (or more). Boil 20 minutes, put in cans ready for use.

Caroline R. Humphrey, Adrian.

Salad Dressing for Fruit.

One cup sugar, 1 cup vinegar, 2 tablespoons cornstarch, 2 eggs. When cold add 1 cup sweet cream.

Edna M. Swigart, Alma.

Dressing for Fruit Salad.

The following delicious dressing for fruit salad is well worth trying:

White of 1 egg, juice of 1 lemon, ¾ cup powdered sugar, ½ cup whipped cream, pinch of salt. Boil lemon and sugar and pour over beaten white of egg. Add a pinch of salt, and before serving add whipped cream, beat a few moments. Pour over fruit. Be careful to have fruit drained and free from juice.

Salad Dressing.

Two-thirds cup of vinegar, butter size of an egg. Boil together. Beat the yolks of 4 eggs thoroughly into 1 cup cream. Mix well 2 tablespoons sugar, 1 tablespoon cornstarch, pinch of cayenne pepper, 1 teaspoon salt, 1 teaspoon mustard. Stir this into the cream and eggs. Pour all into the boiling vinegar and butter and stir constantly until thoroughly cooked. Thin with cream when ready to use it.

Ella G. Simmons.

Boiled Salad Dressing.

One egg or the yolks of 2, 3 tablespoons melted butter or salad oil, 6 tablespoons good vinegar, 1 tablespoon sugar, ½ teaspoon dry mustard, 1 level teaspoon salt. Cook in double boiler until thick; when cold add, after whipping, a scant half cup of sweet cream.

Helen D. McKain, Vicksburg.

Salad Dressing.

One egg, ½ teaspoon dry mustard, 1 heaping teaspoon flour, 2 heaping teaspoons sugar, ½ teaspoon salt, ¼ teaspoon celery seed, ½ cup strong vinegar. Beat egg, mix with other ingredients well mixed. Cook in double boiler until thick. When ready to use thin with cream. Will keep in cool place. Good for any variety of salad.

Mrs. Leigh Nichols, Detroit.

Salad Dressing.

One cup vinegar and ½ cup butter warmed together on low fire. 2 eggs well beaten, 1 cup sugar, 2 tablespoons flour, 1 teaspoon pepper, 1 teaspoon mustard, 2 teaspoons salt. Mix sugar, flour, pepper, salt and mustard all together with hand. When thoroughly mixed add to beaten egg then to vinegar and butter. Cook all together until it thickens, stirring all the time. When cold add cream to thin as you want. (If cream is very thick or rich you can use a little less butter). This is a fine dressing for potato or cabbage salad and between sandwiches. It will keep for several days if you do not add the cream.

Miss Maud Friis, Salem.

Salad Dressing.

(Enough for fifty people.)

One cup sugar, 8 level teaspoons salt, 4 level teaspoons mustard, 1 level teaspoon white pepper, 1 heaping teaspoon flour, 1 salt spoon red pepper, 1 qt. thick sour cream, 2 cups vinegar, 8 eggs. Mix dry ingredients until smooth, add 8 well beaten eggs and qt. of thick sour cream and two cups vinegar. Beat thoroughly and cook over hot water until thick. This may be used as it is but is better when used with an equal amount of whipped plain cream, sweet or sour. Keep in a tight can and it will keep for a year. Do not put back what is taken out for daily use.

Nettie P. Vennema, Menominee.

Salad Dressing.

One and ½ cups vinegar, 2-3 cup butter, ½ cup sugar, 2 tablespoons mustard, 1 teaspoon salt, 1 large tablespoon flour, ½ teaspoon red pepper, yolks of 8 eggs, 2 ½ cups milk. Boil vinegar and butter and pour into the other ingredients thoroughly mixed, boil till thick.

Mrs. G. E. VanSyckle, Detroit.

Salad Dressing.

Two cups vinegar, 2 teaspoons mustard, 2 teaspoons salt, 2 teaspons flour, ½ cup sugar, yolks of 11 eggs, 1 tablespoon butter, a pinch of red pepper. Cook in double boiler until thick.

Mrs. T. B. Preston, Ionia.

Salad Dressing.

Enough to serve 40 or 45 people. 1 qt. cider vinegar, 2 cups butter, 3 teaspoons salt, 1 scant teaspoon cayenne, 1 tablespoon mustard. When it comes to a boil add 3 tablespoons flour. When partly cool, add 12 egg beaten light. Add juice of 2 lemons and thick cream just before serving.

Jennie Smeed.

Cheese Balls.

Garnish for Salad.

Grate 1 lb. cheese, add 3 rounding tablespoons grated bread crumbs (taken from center of loaf and measured light), add 2 level teaspoons melted butter, 1 well beaten egg yolk, 1 teaspoon dry mustard, paprika. Work in a wooden bowl with pestle until smooth, roll in hands into balls size of a walnut, dip in white of egg, roll in cracker crumbs, fry in deep fat till brown.

Mrs. Gertrude Cole, Kalamazoo.

SANDWICHES

Egg Sandwich.

Fry egg turned, put between bread while hot.

Chop stuffed olives, mix with salad dressing. Fine filling for sandwiches.

Mrs. Otto, Charlotte.

Try cottage cheese and a little onion chopped or chives and chopped nuts.

Mrs. Otto

Olive Sandwiches.

Remove pits from olives, chop fine with nuts and spread between two thin slices of bread, use a little salad dressing.

Sandwich Filling.

Jim Dandy cheese, with strawberry preserve, salad dressing.

Lettuce Sandwiches.

Cut bread in thin slices, spread with salad dressing and lay a piece of lettuce between the slices.

Club House Sandwich.

Thin slices of buttered bread, thin slices of turkey or chicken. Sprinkle salt, thin slices of dill pickle, thin slices of bacon fried crisp, season with paprika.

Roast Beef Sandwich.

Thin slice rare cold roast beef, thin slice of tomato, paprika and salt.

Sandwich Filling.

One cup tongue chopped fine, 1 cup seeded raisins. Put both through food chopper, add 2 teaspoons orange extract. Mix with plenty of salad dressing, spread between thin white buttered bread. This makes enough for 50 people.

Elizabeth L. Parker.

Toasted Sandwiches.

Cut slices of white or of graham bread thin, butter lightly and spread one with cream cheese. Press the two slices firmly together and toast the outside of each before a quick fire. Send to table wrapped in a napkin.

Cream Cheese and Sweet Pepper Sandwiches.

Scald the peppers to take off the biting taste, and drain them. Lay on the ice for some hours. Wipe and mince. Mix 2-3 cream cheese and 1-3 peppers into a smooth paste. Spread upon lightly buttered bread and put together in sandwich form.

Tomato Sandwiches.

Butter thin slices of bread and lay between them slices of fresh ripe tomatoes from which the skin has been pared. Spread each slice of tomato with mayonnaise or a good French dressing.

Lettuce Sandwiches.

Butter thin slices of bread and lay between them in sandwich form crisp leaves of heart lettuce which have been dipped in mayonnaise dressing. One leaf of lettuce suffices for each sandwich.

Nasturtium Sandwiches.

Substitute for the lettuce leaves petals of nasturtium flowers dipped in French dressing. This is a piquant and appetizing sandwich.

Creamed Cheese Sandwiches.

Rounds of Boston brown bread lightly buttered.

Filling —Neufchatel cheese mixed with whipped cream, finely chopped nuts and salad dressing.

Ginger Sandwiches.

Thin slices of nut bread, buttered. Filling made of fig paste, finely chopped Canton ginger and whipped cream.

Lettuce and Cheese Sandwich.

Spread whole wheat bread with fresh cream cheese and lay on this a crisp lettuce leaf that has been dipped in salad dressing.

SOUPS

"A genial savor of certain stews;
Things which in hungry mortal's eyes find favor.'

Stock.

Two lbs. hind shin of beef, 2 qts. cold water, 6 whole cloves, 1 tablespoon mixed herbs, 1 sprig parsley, 6 peppercorns, 2 tablespoons salt, ¼ cup turnip, ¼ cup carrot, 1 small onion. Wash beef, cut in small slices. Put the meat and bone in a kettle, add the water, spices and vegetables, simmer 5 or 6 hours, till meat is in shreds, and bones clean. Strain through colander; when cold remove every particle of fat and use the stock for making different kinds of soup. This will keep for several days. Chiken broth makes a fine foundation for stock. Lacking that, water in which potatoes have been boiled is an excellent substitute.

Kalamazoo.

Cream Tomato Soup.

Cook 1 cup tomato and 1 cup water and rub through a sieve to remove seeds. Thicken with 1 teaspoon flour and season with salt, pepper and butter. Add soda size of a small pea. Just before serving add 1 cup milk previously heated.

Lois Thomas, Schoolcraft.

Tomato Soup.

Take 6 ripe tomatoes peeled, or use half a can. Cook in pint of water till done. Stir in ½ teaspoon soda, add a quart of milk, season well with butter, pepper and salt, and serve as soon as it boils. It is quite apt to curdle if not soon removed from the fire.

Mrs. Hattie B. Gridley, Kalamo.

Tomato Soup.

One qt. tomatoes, 1 onion, 3 pts. water, 2 tablespoons sugar, 1 tablespoon salt, ¼ teaspoon red pepper. Cook these together in double boiler ¾ hour, then strain and return to

boiler. Melt ½ cup butter in a sauce pan, add to it ½ cup flour then 1 cup milk, mix and stir into the tomato, let remain a few minutes longer and it is ready for use. Can be made the day before using if desired. Smooth and delicious.

Katherine D. Greene, Jackson.

Rice Soup— Italian Style.

Brown 1 tablespoon butter in a spider, add 1 small onion sliced finely, which remove when brown; then add 3 tablespoons dry rice, let that brown, stirring constantly, ½ cup sliced tomatoes put with the browned rice, salt and pepper, let this cook about ½ hour, until the rice is tender (it will not swell up). Water must be added from time to time as it is needed not to make a thin soup but will be rich and dark colored. Enough for three.

Mrs. Pauline T Heald.

Turkey Bone Soup.

After a roasted turkey has been served use the skeleton for the soup. Cut off carefully bits of the meat, a cupful and reserve for force meat balls. Break the bones apart and with the stuffing still adhering to them, put into a kettle with 2 qts. of water, 1 tablespoon salt, a pod of red pepper broken in pieces, 3 or 4 blades of celery cut into inch pieces, 3 medium sized potatoes and 2 onions all sliced. Let boil slowly but constantly 4 or 5 hours. About half an hour before dinner, lift bones, skim off fat, strain through colander, return to soup kettle. (To remove fat from soups, pieces of writing paper laid upon it an instant will absorb it.) There will now be little more than a quart of soup. If more is desired, add a pint of hot milk or milk and cream, or a little water.

For the force meat balls, chop the scraps of turkey very fine, take ½ teaspoon cracker crumbs smoothly rolled, a salt spoon of salt, a little cayenne pepper, a little grated lemon peel and ½ teaspoon powdered summer savory or thyme, mix these together and add a raw beaten egg to bind them. Roll the mixture into balls the size of a hickory nut and drop into the soup ten minutes before serving.

Mrs. Wilbur Nelson.

Baked Bean Soup.

Put into a sauce pan 3 cups baked beans, 3 pts. water, 2 slices of onion, 2 stalks of celery cut into inch pieces, 1½ cups of canned tomatoes. Simmer for half an hour then press through a puree sieve. Add 2 tablespoons flour blended with 2 tablespoons butter, 1 level teaspoon salt and ¼ teaspoon pepper. I make half the recipe for four people.

Mrs. Pauline T. Heald.

Potato Soup.

Boil 3 good sized potatoes, sliced. Mash perfectly smooth. Have 1½ pts. milk heated and seasoned with butter and pepper. Add enough milk to make nice mashed potatoes and beat till frothy and smooth. Add rest of the milk slowly, beating rapidly. Add salt last.

Mrs. George W. Green, Dowagiac.

Soup A la Princess.

Knuckle of veal, 4 qts. cold water, stalk and leaves of celery, 1 large onion, 1 cup rice, salt, pepper, 1 cup stiff whipped cream. Crack the knuckle into pieces, cover with the water, add celery and onion. Simmer gently for 3 hours, then strain and set aside. Next day, add rice and simmer for 1 hour. Season with salt and pepper. Before serving put cup of whipped cream in the soup tureen and pour hot soup on it.

Mary Cooper Leete, Detroit.

Cream of Mushroom Soup.

One-half lb. mushrooms, 4 cups chicken stock, 1 small onion sliced, ¼ cup butter, ¼ cup flour, 1 cup cream, salt and pepper. Chop mushrooms, add to the stock with the onion and cook 20 minutes, then rub through sieve. Return the above to the range, bind with butter and flour cooked together, pepper and salt to taste. Add cream last with a spoonful of whipped cream for each person at time of serving.

Lucy Williams, Lapeer.

Cream of Celery Soup.

Two small potatoes, 1 small onion, ½ dozen stalks of celery. Slice, cover with hot water, boil till tender. Boil most of water off, then drain off in dish, mash fine the vegetables, then add sufficient milk and cream. Rub to a cream butter size of an egg and a teaspoon of flour, add to soup and let it come to a boil. Add a little parsley, salt and pepper to taste. Serve with crisps made of thin slices of bread, buttered on both sides, cut in small cubes and then placed in the oven and browned.

Antoinette Pope, Kalamo.

Egg Soup.

Mix 1 egg with flour until fine like corn meal and sift into soup stock as you would corn meal. Just befor taking up add a raw egg well beaten, and season to taste.

Charlotte.

Green Corn Soup.

Remove the pulp from 6 well- filled ears of tender green corn and boil the cobs for ½ hour in sufficient water to cover. Strain off the water, there should be at least 1 pt. Put on to boil and when boiling add the corn pulp and cook until the raw taste is destroyed. Rub through a coarse colander, add salt and 1 pt. of hot unskimmed milk. If too thin, thicken with a little cornstarch or flour, boil up and serve. A teaspoon of sugar may be added. It is also excellent flavored with celery.

From Mrs. E. E. Kellogg's "Science In The Kitchen".

Soup of Left-Overs.

A little each of potato, cooked breakfast food, beans, gravy, cooked tomato, onions, and almost anything else that may be found in the cupboard. A raw onion may be cooked for the soup and a half cup of canned tomato added in case there is none left over. A little tomato adds a very desirable flavor to soup. Add potato water. There is nothing nicer for soups or gravies than the water in which potatoes have been boiled. Let all boil together for a few minutes. Rub through a coarse sieve and season to taste with butter, pepper and salt. Serve hot with croutons or crackers. Especially nice for "the one hot dish for supper", and sure to be relished by every one.

Belle M. Perry, Charlotte.

Clam Soup.

One can Reindeer clams, 3 cups milk, 1 onion, 2 tablespoons flour, 2 tablespoons butter, salt and pepper. Cook the sliced onion in 1 cup water until tender, chop clams, add clams and clam juice to water and onion. Stir flour and butter together until smooth, add to clam mixture and let boil up well. Add milk, heat but do not boil again. Season well. May be strained if desired.

Mrs. Howard Murray Jones.

Cream Oyster Soup.

Two qts. oysters chopped fine and cooked in their own liquor with a cup of water added. Cook gently for half an hour, being sure to see that they do not scorch. Strain through a potato ricer pressing out all the goodness possible. To this liquid add 1 qt. of milk (if part cream all the better) and a generous lump of butter. Let get thoroughly hot, then season to taste with salt and pepper and thicken slightly with corn starch so as to make it about the consistency of cream. Serve immediately.

Emma Sayre Wheeler, Manistee.

Oyster Soup.

One cup oysters, 1 pt. milk, 1 tablespoon butter, salt, pepper. Put milk on to boil while you are preparing the oysters. Put oysters in colander and pour over them ¼ cup of cold water. Take each oyster with fingers to make sure that no pieces of shell adhere, and drain. Strain oyster liquor and put on stove; as it boils remove scum and when clear add to milk, to which has been added butter. Season, add oysters, let simmer until plump and edges curl. Serve at once.

S. M. W.

Croutons.

Cut stale bread in ½ inch slices, remove crusts and cut the bread into ½ inch dice. Brown in a hot oven and serve with soup.

Miss Alice Brown, Charlotte.

Noodles.

One egg for each person served. Work in all the flour the egg will take, roll very thin, lay on piece of old table linen 1 hour, then roll up and cut very thin. Boil in salted water or any kind of soup. A delicious dish is made by frying the noodles after boiling in salted water, in browned butter, cooking quickly.

Mrs. John Snyder, Charlotte.

Lamb Bouillon.

Add to the liquor in which a leg of lamb has been boiled, a small whole onion, a few cloves, a small bay leaf, season with salt and paprika to taste. Serve in cups with small piece of lemon. Remove onion and spices before serving.

Tomato Bouillon.

Two quart cans of tomatoes, 2 quarts of water. Add small onion, salt and pepper and boil until tomatoes are soft. Remove onion and put tomatoes through a strainer then add 1 pt. of bouillon. A little soda should be added to the tomato. This quantity will serve about thirty.

Mrs. Mary C. Miller, Kalamazoo.

VEGETABLES

Escalloped Potatoes.

Slice potatoes very thin, butter baking dish, put in potatoes, seasoning with pepper, salt and bits of butter, put a layer of cracker crumbs on top, with bits of butter, pour over this a cream dressing. Bake ¾ hour.

Charlotte.

Fried Potatoes.

Cut raw potatoes into oblong strips, drop into boiling lard, fry till brown and remove. Salt and pepper to taste.

Charlotte.

Mushrooms Creamed.

One-half cup cold water, 1 tablespoon flour, 3 tablespoons rich sweet cream, 1 tablespoon butter, 1 teaspoon salt. Wash, peel, drain and slice rather thin. To every quart add ½ cup cold water, 1 teaspoon salt, simmer for 5 minutes and add a tablespoon of butter rubbed into 1 tablespoon flour, add cream and remove as soon as it bubbles.

S. M. Weaver, S. P. C.

Escalloped Parsnips.

Boil the parsnips tender in salted water with one medium sized red pepper. Drain off water and steam dry. Slice parsnips very fine. Put a layer of parsnips in a baking dish, dust over the layer rolled cracker crumbs and again layer of parsnips until baking dish is within 1 inch of being full. Put 1 teaspoon of brown sugar in 1 cup of sweet cream and pour over the parsnips. Bake 1 hour. Six medium sized parsnips will serve 8 to 10 people.

Mrs. Anna Walter, Marcellus,
Chairman Civic and Town Improvement Com. M. S. F. W. C.

Escalloped Corn.

Three cups corn, 2 cups bread crumbs, 2 tablespoons butter, 1 tesapoon salt, ½ tespoon pepper, 1 cup milk or cream. Put in buttered baking dish alternate layers of corn and crumbs,

first corn then crumbs, over which sprinkle salt, pepper and bits of butter. Have the last layer crumbs. Pour over the cream and bake 30 minutes. Use either canned corn or corn cut from the cob.

Lois Thomas, Schoolcraft.

Tomato Aspic.

One qt. tomatoes, 1 slice lemon, 2 bay leaves, a few celery tops, 1 teaspoon salt, ½ teaspoon paprika, 2 or 3 drops Tabasco sauce, ¾ box jellatine dissolved in ½ cup water for ½ hour. Strain the tomatoes through sieve, then add lemon, bay leaves, celery tops, salt and pepper. Bring to boiling point and then add the gelatine and let simmer a few moments until flavor is extracted. Pour into egg cups or moulds and stand on ice till cold. Serve on lettuce leaf with mayonnaise dressing.

S. M. W.

Baked Tomatoes.

Take nice firm, ripe tomatoes, cut off top for lid, remove seeds and fill with chopped meat and bread crumbs, season to taste, bake until tender.

Charlotte.

Escalloped Tomatoes.

Line a deep dish with bread spread with butter, slice tomatoes, seasoning with salt, pepper and butter. Put a middle layer of bread and butter. Fill dish with tomatoes, placing over the top a thin layer of bread and butter, bake until tomatoes are thoroughly cooked.

Charlotte.

Potato Croquettes.

One and ½ pts. cold mashed potatoes, mix lightly with the well beaten whites of 2 eggs. make into balls and roll in beaten yolks of eggs, and then in bread crumbs. Fry in wire basket in hot lard.

Charlotte.

Cauliflower.

Cut in small pieces and boil in salted water till tender. Drain, pour over it a dressing made of milk, butter, pepper and salt, thickened with 1 tablespoon flour.

Cabbage, onions, aparagus, parsnips, turnips and string beans may all be cooked in this way.

Charlotte.

Onion Souffle.

Cook 3 tablespoons flour in 4 tablespoons butter, add ½ cup milk, 1 teaspoon salt. To this sauce add ¾ cup onions pressed through sieve, reheat and add yolks of 3 eggs beaten very light, and whites whipped very stiff. Bake in moderate oven 25 minutes, setting dish in pan of hot water.

Charlotte.

Potatoes, Waldorf.

Peel and wash some potatoes and then cut them round and round in curls in the same manner in which apples are peeled; place two flat stewpans over the fire with an equal quantity of lard in each; when boiling throw in the pieces in one of the pans and fry until just commencing to color, then remove quickly with a drainer and throw into the second pan of boiling lard; when they have become nicely browned and soft take the potatoes out of the fat, drain them for a minute or two on kitchen paper at the front of the fire; spread a folded napkin over a hot dish, pile on the potatoes, dredging a small quantity of salt over them, and serve while hot. —Selected.

Potato Entree.

Slice thin 3 medium raw potatoes into a baking dish, slice 1 medium sized onion. Put in a layer of the potatoes mixed with the onion, a few cracker crumbs, cover with cheese sliced thin. Repeat this process until the dish is full, then pour over all a little milk. Bake slowly one hour.

Mrs. L. L. Tyler, Three Rivers.

Creamed Tomatoes.

One-half can tomatoes, thoroughly heated. Add salt, pepper and sugar to taste. Have ready ½ cup cream and ½ cup milk. Add to the tomatoes ¼ teaspoon soda. While foaming add the milk and cream. When this boils up pour over diced toast. Serve hot in individual dishes.

Dora L. Knapp, Charlotte.

Steamed Squash in the Shell.

Cut off the top of a Hubbard squash and steam till tender, scoop out pulp, mash and pass it through a vegetable sieve. Season with salt, pepper and butter and add 1 tablespoon cream and the beaten white of an egg. Return to the shell and score the top with a knife, place in a moderate oven to reheat twenty minutes before serving.

"The Kitchen"

Peas in Vegetable Shells.

Select medium small turnips, peel and scrape and boil until tender, be sure they do not fall to pieces, dig out center and fill with dry cooked peas, cover with drawn butter, salt and pepper. Beets can be used in same way and make a very attractive color scheme.

Kalamazoo.

Escalloped Peanuts.

One cup each of bread crumbs, chopped roasted peanuts and stewed tomatoes. Mix crumbs and nuts, season with salt, pepper and 2 tablespoons melted butter. Season tomato with butter, pepper and salt. On bottom of baking dish place layer of nut mixture, next add the tomato having the nut mixture on top. Bake in hot oven 20 minutes.

Mrs. Grant Smith, Ludington.

Stuffed Peppers.

Six young green peppers, 1½ cups minced meat of any kind, 1 cup bread crumbs, ¾ cup cream or stock, 1 tablespoon melted butter, 1 teaspoon minced parsley, ¼ teaspoon onion juice, ¼ teaspoon salt. Parboil the peppers for 5 minutes, then fill and put in a pan with ½ cup stock or ½ cup water and 2 tablespoons butter and bake about ¾ of an hour. Baste frequently with stock.

Mrs. W. F. Judd, Dowagiac.

Stuffed Green Peppers.

Wash 10 or 12 large green peppers, put them into boiling water and boil for 5 minutes, then take them from the water and remove the skins by rubbing with a wet cloth. Cut off the stem ends, remove the seeds with a large spoon, and stuff the peppers with any kind of minced cold meat, mixed with an equal quantity of stale bread moistened with cold water and properly seasoned with salt. Replace the stems, set peppers in a deep earthen dish or plate, pour in as much cold gravy as the dish will hold, and bake them in a moderate oven for ½ hour. They may be stuffed with sausage meat and bread. Cheese may be grated and mixed with bread crumbs for stuffing peppers, and they should then be fried instead of baked.

Selected.

Spaghetti and Tomatoes.

One-half box spaghetti, break in small pieces, boil 20 minutes in salted water. Cut 2 medium sized onions in slices, fry until tender in 2 tablespoons butter. Add the spaghetti and ½ can tomatoes. Season with salt, pepper and a dash of cayenne, and cook 30 minutes.

Mrs. Lois L. Felker, Ex-President, M. S. F. W. C.

Escalloped Spaghetti.

Break the spaghetti into small pieces and cook tender by boiling hard in salted water about 15 minutes, after which drain. Butter a baking dish, cover the bottom of same with a layer of cracker crumbs, which have been rolled fine. Sprinkle this layer with pieces of butter, continue with a layer of spaghetti, then a layer of cooked tomatoes sprinkled with generous pieces of butter and salt and pepper. Continue in this manner until all the spaghetti is used, ending with pieces of butter covered with cracker crumbs. Bake in a moderate oven 45 minutes.

Mrs. Ada N. Platt, St. Joseph.

Canned String Beans.

String, prepare as for table, then put into a kettle and cover with water, adding to 6 or 8 qts. of the prepared beans 1 full cup of vinegar. Let all come to a boil, then can in Mason jars. Excellent, and just as good second year. In cooking for table turn off first water and cook thoroughly.

Mrs. John C. Sharp, Jackson.

Canned Butter Beans.

One peck butter beans, ½ cup vinegar, ½ cup salt, ½ cup sugar, enough water to cover beans. Prepare the beans as for ordinary cooking and put on to cook in the water to which salt, sugar and vinegar have been added. Boil until not quite done, can and seal while hot. When used, drain off liquor, add fresh water and cook and season as you would fresh beans. This recipe never fails. I have kept beans this way for 3 years. Fine to use for salads in winter.

May Macey.

Potato Puffs.

Two mashed potatoes beaten light; add 2 tablespoons melted butter, 2 well beaten eggs, a cup milk and a little salt. Put in deep dish and bake in oven.

Charlotte.

Potato Puffs.

Boil potatoes, mash fine, add salt and butter, beat well, add ½ cup boiling milk, beat again; shape into balls, place them on a buttered tin, brush with beaten egg; brown in oven.

Mrs. J. T. Wilson, Charlotte.

Red Cabbage With Apples.

Take a head of cabbage, about two lbs., cut it fine, wash, and let drain. Have ready a saucepan with 1½ tablespoons

of hot lard, drop in the cabbage, and let it stew for ¾ of an hour, adding a little water and salt. Then pare about 4 large apples, cut them in fourths, put them on the cabbage, and boil until apples are done, stir and add about 1½ tablespoons vinegar, and a little sugar. This will make a nice dish to serve with pot roast.

Asparagus.

(In Fireless Cooker).

Wash and tie in small bunches, standing the bunches in utensil of boiling water with the tips above the water. Boil for 5 minutes, and place in Cooker 1 hour. Serve with salt, pepper and butter, or with cream sauce.

See advertisement of Fireless Cooker on last page.

Rice.

No skill is required. All that is necessary is to wash the rice 3 or 4 times in cold water, until all milkiness disappears and the water is as near clear as it can be. Then let the rice soak in water for 20 minutes. No matter in what style the cereal is cooked, these rules must be followed in preparing it: Boil the rice in a Berlin kettle which does not permit any steam to escape. If you do not possess a Berlin kettle, a double cooker may be used instead, or any kettle that has a tight fitting lid and retains the steam.

Drain the rice and put it in the kettle which must contain a great sufficiency of water. Be absolutely sure that the water in the kettle is more than enough to thoroughly cook the rice, so that a quantity of it will be drained off when it is cooked. If the water boils away too much, the rice will be sticky and the grains will not present that separate appearance which is necessary to well cooked rice. The kettle must be covered absolutely steam tight and the cover must not be lifted until the rice is thoroughly done. The East Indians cover the steam-tight lid of the kettle with a clean towel to make things doubly sure. Keep the fire hot, at an even temperature, and the rice will be done in a very few minutes. Test it by crushing a grain between the finger and thumb. If it is done, it will crush readily; if it is still raw, it will be hard. Some people prefer salt, and where this is desired, it should be added to the water before putting the rice into it.

With this plainly cooked rice, curry is eaten. The preparation of curry is an easy matter. Potatoes, onions or any varieties of meats may be used to constitute the body of the curry. Here is a well tried recipe for lamb curry:

Lamb Curry.

Cut a pound of lean lamb into small cubes and wash it in two or three waters. Melt a tablespoonful of butter in a Berlin kettle and into this drop the meat with the water dripping from it. Now add the requisite amount of salt, a pinch of paprika, ¼ teaspoon tumeric and a finely-chopped, medium sized onion. Tightly cover the kettle and let the meat cook on a slow fire. Water will generate from the steam and this will help to cook the meat. When this water is exhausted, fry the meat over a brisk fire, as you would a pot roast, until it is a light brown. Then add 2 pts. of boiling water and cover it tightly. Cook until the water has boiled down to a pint. Then serve the curry on the rice.

PRACTICAL HOME HINTS

From Michigan Club Women

Avoid confusion in the arrangement of furniture and bric-a-brac in living rooms.

In selecting wall paper ask yourself the question if it will be pretty when pictures are hung, as well as pretty by itself. A large design of many bright colors interferes with the effect of the pictures. Select a paper that is not too prominent, a color that is difficult to define being preferred, as it allows pictures hung upon it to stand out more prominently.

Arrange pictures so as to make each wall a pleasing composition, and attain balance, one of the principles of artistic composition.

Many a young housekeeper, by understanding the value of color in producing cheerful and restful effect, could avoid the mistake of having her home bare and unattractive, because she could not afford to furnish it handsomely. A happy blending of color gives an impression of warmth and cheer, far more than elegant furniture.

Marguerite Phillips, Chairman Art Committee, M.S.F.W.C.

To clean cut glass carafes, vases, etc., rinse with a teaspoon of salt dissolved in a half cup of vinegar.

To bleach faded muslin, prints, lawns, etc., take five cents worth of tartaric acid to a gallon of water and boil all together.

To drive away ants or cockroaches, sprinkle mule team borax plentifully in places infested.

May Stocking Knaggs, Bay City.

When baking fruit pie make enough crust for a shell to use for a cream or lemon pie. Bake it lightly and when needed a day or two later, re-heat the crust, cook the cream or lemon custard and pour in. It will be as fresh as if made that day, for the empty crust freshens as well as salted wafers do.

When cleaning dining room cupboard, move the dishes from one shelf to a light table on castors. Wheel the table to the kitchen, wash or wipe dishes, place on table again, and wheel back to the cupboard. This will save many steps.

Lois Thomas, Schoolcraft.

To clean soiled ribbon—Lay ribbon on a clean cloth and sponge with a wet cloth rubbed over Ivory soap. Go over it again with cloth of clean water. Wind the ribbon evenly on a smooth bottle and allow to dry. You will find it with a natural dressing, looking like new.

Mrs. George W. Green, Dowagiac.

Keep lemon syrup on hand in summer for quick and convenient lemonade.

Raw Potato and Oil Paintings—To clean an oil painting without injury, cut a raw potato in half and rub quickly over the surface, after which polish with a silk handkerchief to remove dust or dirt. Marguerite Phillips.

Use Blotting Paper—When cleaning a spot with gasoline, if a blotting paper is placed under the material, the gasoline will not leave a ring.

For Burned Tongue—Peppermint essence applied at once to a burned tongue will give great relief.

For Excessive Vomiting—Try two teaspoons whiskey, one teaspoon water, one teaspoon ground cinnamon.

Adelaide Goodrich, Hillsdale.

Cookies are much nicer if the shortening is rubbed into the flour. Gertrude B. Prindle.

To Keep Silver Long Untarnished—Clean it with Gorham's Silver Polish and a little kerosene, using a soft cloth for applications and rubbing. Rinse the silver in warm water, and dry thoroughly with soft cloths. If it is to be long unused, wrap it in soft brown paper. Clara A. Avery, Detroit.

A Kid Glove Finger—Placed on the end of a brass curtain rod, helps the rod to run easier, also prevents curtain tearing. Mary C. Bahlke.

A rod or light pole placed across a closet will accomodate many dress hangers and allow them to slide back and forth readily. Jennie Buell.

"Here's to the housewife that's thrifty!"—Beat a carpet on the wrong side first and then more gently on the right side. Beware of sharp jointed beaters, which quickly tear well-worn places.

Clean the keys of your piano with a soft cloth dipped in alcohol. This will keep the ivory from turning yellow.

Would you have glossy linen put a pinch of borax in the starch

Josephine M. Gould, Owosso.

Copper Sulphate—Keep a bottle of copper sulphate solution in the kitchen. Put a teaspoon to a tablespoon, according to quantity of water used, into the water for washing fresh fruit or vegetables that are served uncooked. It is a safeguard against germ poisoning.

Make your pancake batter in a circle top or mouth pitcher and pour from pitcher onto griddle.

Anna Walter, Marcellus.

To Make Fine Blueing—One ounce soluble blue, one half ounce oxalic acid. Dissolve bluing, then add soft water to make two quarts. Add oxalic acid. Bottle for use.

Margaret Temple Smith, Bay City.

An Easy Way To Prepare Pineapple—Cut off end of pineapple, Cut through lengthwise, take out core, then you can easily dip the pineapple from shell with a spoon. This process is much easier than peeling and cutting out the eyes of the pineapple.

Lettuce Always Ready—Lettuce may be kept for days if washed and placed in air-tight vessel and set in cool place.

White spots on furniture—Hold a hot iron a few inches above the spots, raising and lowering it several times, not to "draw" the varnish, until the spots disappear. Or, rub with a flannel wrung out of alcohol, and when dry, with one dampened with kerosene.

Elnora Chamberlin, Hartford.

Hot Soapstones for Flatirons—The perfect treasure in one northern Michigan home was so interested in her work that she read the various household magazines her mistress placed in her hands. One of the suggestions, which saved her many steps, was the use of a hot soapstone as a flatiron stand. "And it saves gas, too!" she was heard to remark.

Clara Bates, Traverse City.

To Iron Pongee— Have the silk dry and do not sprinkle.

Lucy Williams.

In Cooking Fresh Peas—Add a pinch of baking soda and they will retain their bright green color.

E. S. Wheeler, Manistee.

How To Make Black or White Hose Wear Longest—Before wearing, submerge hose in cold water, put over fire, and let come slowly to a boil. Give a five minute boil, remove, nd let cool. Hang up to dry and you will find this toughens the thread, insuring greater endurance.

A Fragrant and Always With You Disinfectant—Scatter ground cinnamon slowly on a shovelful of hot coals.

An Easy Way to Wash Blankets—Wash and rinse in tepid water, on a cool windy day,(too bright a sun hardens flannels). Take from rinse water and hang on line wet. When partially dried, turn blankets upside down.

Mrs. John C. Sharp.

To Fill Holes in Plaster—Tear old newspapers into small bits, cover with water and cook until it forms a thin paste and apply with a small wooden paddle, pressing it in well. Let it harden twenty-four hours before you paper. This is as satisfactory as plastering, and has the additional advantage of being easily applied by a woman, if the men folks are busy. It is equally good for filling cracks in the floor or woodwork.

Vinegar will take lime from a glass cup, pitcher or any utensil which has become coated from lime in drinking water. Soak for a little while.

Mrs. S. J. Shaw.

When currant jelly time comes and you are too busy to make it, prepare your juice as usual and can it. When turkey time comes add your sugar and make your jelly. You will think you have just picked your currants. This juice will keep indefinitely.

To Wash Mull or Madras Curtains.—Wash curtains as usual, (best in a pillow case) hang wet at the window, stretched on the rods. Put a yard stick or something similar through the hem, put weight on either side, let dry and then press. They will be found to be perfectly straight.

Mrs. O. G. Coleman, Jackson.

To Wash Heavy Comfortables.—Put up a strong line in clothesyard. Pin comforts well on line then turn the hose on them. After they are thoroughly saturated with water soap the dirty spots, and then rinse well again, and let dry. They will be fresh as new.

Mrs. G. O. Payne, Jackson.

Envelopes for Drinking Cups.—It seems almost unnecessary to caution people against drinking from public cups on trains and boats, yet this is a common practice, even in states where travelers flock because of tuberculosis. Always carry with you a few new envelopes and cut these in two diagonally, making triangular drinking cups which can be used once and thrown away.

Mabel Bates Williams, Traverse City.

To keep icing from running off a cake sift flour lightly over top of cake before icing.

A Bunch of Good Hints

Our favorite picnic sandwiches are made of bread and butter spread with mayonnaise, with thin slices of onion between.

Try chilled sliced cucumbers with mint sauce as a summer appetizer.

Write out and date your menus, and file them away after using. Next year, on the same dates, they will be useful, because the same things are in the market.

Never, never ask a man to have something "because it ought to be eaten up"!

Speaking tubes are cheap, and save a lot of running (and "hollering") up and down stairs.

A removable metal box, with tilting lid, set down into a corner of the kitchen floor, makes a dustpan superfluous.

Keep large black safety pins in the laundry, and have one attached conspicuously to every garment that needs mending.

Always sit down to wash the dishes. Have trays for the dishes bound for different places, and place them on the proper trays when wiped. (Use trays in the same way when clearing the table.) Wipe all grease off of dishes with bits of paper or old cloth. Try a dishcloth of quilted mosquito netting. Remember, "it takes a lady to wash dishes."

When your electric iron wont work, try filing and polishing the contacts.

Have shelf just over the door at the bottom of the stairs, for the things that are waiting to be carried up.

Use your own (or somebody's else) worn out automobile batteries for the door-bell current.

If the cement of your cellar floor is laid off in squares (about four feet) it can be repaired without disfigurement of a patch.

If you remember to pour oil down all the fixtures (to prevent the water from evaporating from the "trap"), you will not have sewer gas to breathe when you return from your vacation.

Caroline Bartlett Crane, Kalamazoo.

The writer once asked Mrs. L. H. Stone of revered memory, how she managed to accomplish so many things—literary work, acquiring several languages, taking classes abroad for study, to say nothing of unlimited correspondence with and for clubs. Her answer was as unassuming and direct as possible, "I get up early in the morning, from girlhood I have loved to see the sunrise."

Thus while many were sleeping away what to her were the most delightful hours of the day, she was acquiring knowledge

to scatter it broadcast for the enrichment of womanhood. She had learned well the lesson that the morning hours are most fruitful of results and mental growth.

Use Less Sugar—Most directions for making fruit jellies counsel the use of "pound for pound". But with the dry granulated sugars ordinarily used a less quantity suffices, and fruit flavors are more delicious. For years the writer has made currant jelly with four parts of sugar to five of juice, and for apple jellies, three parts of sugar to four of juice. Boil fruit juices from 20 to 25 minutes, skimming carefully, and add the sugar which has been heated, slowly and after adding the sugar boil only long enough to permit of a final skimming and the jelly will be bright and firm but never hard and leathery.

If granulated sugar is used for cake-making, about one-fifth less sugar than the recipe indicates is quite sufficient, and the cake more delicate and toothsome.

Irma T. Jones, Detroit.

To Prevent Vomiting—After suffering for several days with vomiting, I was told to hold a cloth wet in vinegar over my mouth. It acted like magic and brought instant relief.

Eunice E. Peters.

To Prevent Cold Fingers—In hanging out clothes in winter, warm the clothes pins and add a handful of salt to the last rinsing water.

Mrs. Youngblood, Charlotte.

Beans and Soda—Add soda to the water in which beans are to soak over night; drain off in morning and rinse well. The soda seems to take away the strong taste, as well as to shorten the cooking process. No parboiling will be necessary.

Dr. Sarah J. Allen, Charlotte.

Things that May be Eaten with the Fingers—Olives, which should never be handled with a fork; asparagus, when served whole; lettuce, which can be thus dipped in the dressing; celery, which may properly be placed on the tablecloth beside the plate; strawberries, when served with the stems on; fruits, cheese, potato chips, bread, toast, tarts, small cakes, etc.

Don't say a word to mar the happiness of those you love at meal time. Better not eat at all than after being scolded.

Dr.Geisel.

Commit to memory a good thought each day and write out in good English some good thought of your own.

Don't cook your vegetables in much water. Use no more water than necessary and use the water in gravies, soups and sauces, saving the salts, an essential part of the vegetable foods.

Dr. Geisel.

Margie's Potato Starch.

Grate a quantity of raw potatoes, put in a coarse bag, and wash until starch is removed, then let settle and drain water off. When nearly dry, pulverize and it will be ready for use. Superior to any other powder for chafing or bed-sore or children's use.

Mrs. John C. Sharp.

"Lady Baltimore Cake".

Referred to in Owen Wister's book as "that delicious cake which is all soft and is in layers and has nuts."

Six eggs; the weight of five in sugar and three in flour. Whip the whites with the addition of a small pinch each of cream tartar and salt, till stiff and dry. Beat the yolks to a thick cream, put in the sugar, beat again thoroughly and then add the whites deftly. Sift the flour three times and fold in with a few light strokes. Lay a paper over the pan and bake forty-five minutes or more in an oven that is slowly rising in temperature.

When cold, cut in six layers with a sharp knife and put together with the following:

Nut cream:— ½ pint milk, ¼ pound citron, 2 ounces of almond paste, 2 ounces sugar, ½ cup pecan meats put through a meat chopper, yolks of two eggs. Cook as above. One-third cup of almonds blanched and chopped makes one ounce.. If the fillings do not seem quite thick enough put in a few more yolks.

If the hands of the housewife are inclined to chap, ordinary starch powdered and dusted over them each time after washing, will not only heal but prevent future chapping. The same is also a relief from the discomforts of midsummer chafe.

Dimies T. S. Denison, New York,
Ex-President, G. F. W. C.

MENUS

Nine Course Luncheon

(Will serve fourteen. Cost, $7.50.)

Bouillon and bread sticks.
Minced oysters in ramikins.
Maryland fried chicken and cream gravy, Irish potatoes in pastry shells, cheese balls, celery, hot rolls.
Cream cheese salad, beaten biscuit.
Lemon ice in lemon baskets.
Marshmallow pudding (white and yellow), whipped cream.
Coffee-mints (white and yellow).

Luncheon

Grapefruit cocktail
Cream of Mushroom en tasse
Wafers crisp Olives
Chicken a la King or Chicken en casserole
Potatoes— sauce supreme Asparagus— Hollandaise sauce
Endive Salad— French dressing Cheese wafers
Frozen Pudding Salted Almonds
Coffee

Recipes given elsewhere in proper chapter.

Lucy W. Williams.

Modified Thanksgiving Dinner.

Tomato Soup Croutons
Celery
Roast Turkey Oyster Dressing Giblet Gravy
Cranberry Sauce
Home Made Sausage
Squash Boiled Onions
Mashed White Potatoes
Peach Pickles Mango Pickles
Mince Pie Pumpkin Pie
Cheese Coffee
Fruit Nuts and Raisins

Martha A. Keating.

Friday Dinner.

Clam Soup Croutons

Creamed Potatoes.

Baked Halibut Shirley Fish Sauce

Tomato Scallop Pickled Peaches

Steamed Brown Bread

Spanish Salad Wafers

Caramel Custard

Coffee

Recipes given elsewhere in proper chapter.

Nellie Kedsie Jones.

A B. Supper.

In front of the building where the supper is to be held post the following notice:

B on Hand to the B supper, Wednesday evening, at 6:30.

An appropriate menu would be:

Baked Beans Brown Bread

Beet Pickles

Baked Beef Buns

Bachelor's Buttons Blanc Mange

Blueberry Pie Blackberry Jam

Bananas Butternuts

Brazil-nuts Berry Sherbet

On the table beside each plate place a card with a sketch of a bee on it, and a simple motto, like: Be earnest; Be wise; Be kind; Be good.

After supper play games, using only words commencing with B, like "My ship is coming in"; "With what is she loaded?" and then follows a list, "beans," "books," "bowls," etc., all around the circle of players.

The "Parson's Cat" is another game, the adjectives describing the cat beginning with B. Selected.

Some of Mrs. Rorer's Menus.

Properly proportioned arrangements of the more common foods, to meet the all-around daily demands of the average person.

Breakfast

Peaches
Toast Coffee

Luncheon

Lettuce Sandwiches
Stewed Prunes
Crackers
Tea

Dinner

Cup Clear Soup
Roasted Mutton Brown Sauce
Lettuce Salad
Rice Corn
Crackers Cheese
Blanc-Mange

Breakfast

Cantaloupe
Popovers Coffee

Luncheon

Omelet Tomato Sauce
Corn Gems
Tea

Dinner

Brown Flour Soup
Fresh Boiled Tongue
Prune Sauce
Baked Potato
Stewed Cucumber
Tomato Salad
French Dressing
Peach Tapioca

Breakfast

Oatmeal Milk

Coffee

Luncheon

Creamed Oysters Toast

Dinner

Tomato Soup

Cannelon of Beef Brown Sauce

Potatoes Peas

Lettuce Salad

French Dressing

Crackers Cheese

Coffee

Breakfast

Boiled Eggs Toast

Coffee

Luncheon

Cold Roast Mutton

Mint salad Watermelon

Dinner

Mutton Barley Soup

Macaroni Tomato Sauce

Creamed Onions

Brown Bread

Peach Dumplings

Young peas may be substituted for beets, or green corn for peas; they all contain sugar. Cabbage may be substituted for cauliflower or onions. Potatoes may be substituted for rice. Macaroni may be substituted for bread. Cream may be substituted for butter or olive oil. Olive oil may be substituted and used on bread in place of butter.

Luncheon

Fruit cocktail— in tall glasses on lace papar doily

(Heart of watermelon cut in round balls with potato ball cutter, claret syrup)

Consomme, with chopped parsley

Celery Bread Sticks

Chicken croquettes, with Tomato Sauce

Potatoes au gratin Green Peas

Hot Parker House Rolls Jelly Coffee

Macedoine of vegetable salad in red pimento cases

Oil mayonnaise

Hot toasted wafers

Balls of Waukesha cheese mixed with gooseberry bar le duc

Brick ice cream, garnished with green mint cherry, served on lace paper doily Small cakes

Creme de menthe

Mrs. Carey W. Dunton, Manistique.

A White Breakfast

Grape fruit, centers filled with white grapes, halved

Clam broth, with whipped cream Toast strips

Fried Spring Chicken

Potato balls, cream sauce, with chopped parsley

Celery Hot Rolls Coffee

Roman punch in tall glasses on lace paper doilies

Swedish milk wafers, toasted,

Camembert cheese

Preserved white rose leaves

Mrs Carey W. Dunton, Manistique.

Dinner

(Winter)

Blue points on half shell, red pimentos in center filled with cocktail mixture

Olives Wafers

Consomme, with slice of lemon and chopped parsley

Celery Breadsticks

Roast turkey, Cranberry jelly

Riced Potatoes (garnish chopped parsley)

Green Peas Hot Rolls

Asparagus tips salad on lettuce, oil mayonnaise

Toasted muffins Neufchatel cheese

Red Currant Bar le duc

Orange sponge in tall glasses Custard sauce Small cakes

Creme de menthe

(Coffee served in living room with preserved ginger.)

Mrs Carey W. Dunton, Manistique.

Good Uncooked Food Combinations.

Uncooked food specialists recommend the following combinations.

Pecan meats and cabbage.

Proteid nuts and apples.

Heavy cream and sweet apples.

Nuts, lettuce and olive oil.

Bananas, figs and cream.

Flaked wheat, dates, cream and nuts.

Sweet apples, nuts and cream.

Soaked prunes and cream.

Soaked evaporated peaches, raisins and cream.

Unfired bread and cream cheese.

Unfired bread and pecan nuts.

Unfired or unfermented bread, sweet butter and Brazil nuts.

A

Lovable Shoe

This is the title given to the

Red Cross Shoe

by thousands of women because it is so absolutely comfortable and has such STYLE. A shoe so neat and trim and dressy that it makes your foot look two sizes smaller.

The Red Cross Shoe is made on the very latest last and in all leathers. Styles is not sacrificed for comfort.

$3.50 and $4.00

E. C. HARMON

Queen Flake Baking Powder

Is pure and wholesome, moderate in price. Insist on one can for trial.

Northrop's Flavring Extracts

are unexcelled, one trial will make you a steady customer. Manufactured by

Northrop, Robertson & Carrier

LANSING, MICHIGAN

The first necessities for GOOD COOKING are clean, sweet pots, pans and dishes.

Queen Anne Soap
Queen Anne Soap Powder
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should be in every kitchen. The best cleansing preparations in the world. They fill every household need. ::

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M. S. F. W. C.

To little seeds of earnest thought,
Add patient wish to help in aught
That builds and binds for richer life;
Omitting things that make for strife,
Add leavening mass of faithful deed,
And spice of candor, at your need,
'Twas little dreamed 'twould prove our boast,
And make a subject for my toast,—
The M. S. F of Women's Clubs.

Irma T. Jones, Detroit.

"Here's to you two and we two!
If you two like we two
As we two like you two,
Then here's to we four!
But if you two don't like we two
As we two like you two,
Then here's to we four!
But if we two don't like you two
As you two like we two,
Then here's to we two, and no more!

Elnora Chamberlin.

Printing.

All that mankind has done, thought or been is lying as in magic preservation in the pages of books.

Carlyle.

Life.

What is put into the first of life is put into the whole life. Start right.

Colton.

Teachers.

He teaches best who enables his pupils to dispense with his aid; as he governs best who makes his rule unnecessary.

Bishop Spalding.

The American.

A true American sentiment recognizes the dignity of labor and the fact that honor lies in honest toil.

Cleveland.

"Here's to the chaperone, may she learn from Cupid
Just enough blindness to be sweetly stupid."
"May those now love who never loved before;
May those who've loved now love the more."
"Here's to one and only one and may that one be she,
Who loves but one, and only one, and may that one be me.

Let me quote you prices and show you

How Much You Save

by getting

"A Kalamazoo Direct to You"

TRADE MARK REGISTERED

I PROMISE YOU:

That you can save more money by buying a Kalamazoo stove or range at actual factory price, and that you will get a better stove or range for your money than you can get anywhere else in the world.

These are times when the prudent housewife makes every cent *count.* Will you not give me the opportunity of *proving* to you, the economy and money-saving value of the Kalamazoo plan? You cannot form an intelligent judgment of its merits unless you know its details.

Just let me quote you prices, and show you,

—how you buy direct from the manufacturer at actual factory prices;

—how you save $5, $10, $15 and as high as $25 and $30 on a high grade stove or range;

—how you buy on a *360 days' approval test,* and under a black and white guaranty that I will refund your money, if you do not find your purchase in every way exactly as represented;

—how you buy just as easily and conveniently and *more safely* from our catalogue, than you can buy from a retail stock;

—how we send all Kalamazoos *freight prepaid*—blacked, polished and ready for immediate use. No red tape about our plan—no trouble to set up the stove and get it in operation.

360 Days' Approval Test

Will you let me show you? Don't decide that "you can do just as well" elsewhere. Let me quote you prices and *see for yourself.*

We Pay the Freight

All Kalamazoo Cook Stoves and Ranges are Equipped with patented Oven Thermometer. Makes baking and roasting easy.

We are *manufacturers,* not "mail order dealers." We sell to you, direct from our factory, freight prepaid by us, on a 360 days' approval test at actual factory prices.

We own and operate one of the most modern and best equipped stove foundries in the world and we make nothing but the highest grade stoves and ranges.

We have a larger number of individual customers than any other stove company in existence. Very likely we can refer you to near neighbors who have saved money by buying a Kalamazoo.

Don't buy a stove or range "in the dark." Let me quote you factory prices and show you the difference between the manufacturers' price and the retail price Even if you do not buy, you will be glad to have our prices for comparison. But you are just as anxious to save $12 or $15 or even $8 or $10 as I am to sell a stove or range, and I *know* that if you need a stove or range of any kind I can satisfy you as to the Kalamazoo's quality and save you money. For your own benefit let me quote you prices.

Send Postal For Catalogue No. 537

The Kalamazoo Line Embraces More than 300 Sizes and Styles of

Coal and Wood Ranges — Coal and Wood Cook Stoves — Gas Ranges, Gas Heaters
Hotel Ranges — Base Burners — Coal and Wood Heaters
Open Front Franklin Stoves — Laundry Stoves, Etc.

Address, William Thompson, Vice-President and Manager

Kalamazoo Stove Company, Mfrs., Kalamazoo, Mich.

Everybody is satisfied when they eat

S. B. A.

VILETTA BITTER SWEETS

—AND—

Milk Chocolates

Try them and see.

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We make a specialty of Women's Ready-To-Wear Garments and show the best and largest stock in Northern Michigan. We guarantee to save you from $2.00 to $10.00 on every garment. You purchase from us. Give us a trial.

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"The Berry Town"

On Lake Huron

A peculiar combination of soil and climate give to the berries raised here a flavor not found in those of any other part of this country.

We have one of the first-class canneries in the U.S. This assures a firm, steady market and they pay good prices and on five year contracts.

Our county, Sanilac, is the biggest hay county in the U. S. We raise big corn crops, and all the grain.

It is also a large fruit district. Ten acres in Berries here will make you more money than forty where you are.

We would like to have you come to live with us. Drop a card and let us tell you more about our beautiful village and vicinity.

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A Family Summer Resort on Lake Huron's Shores.

This is a co-operative Summer Colony in what is said to be the most beautiful spot between Detroit and Mackinaw.

Boating, Bathing, Fishing, Sailing, Golf, Tennis and

RESTING

in view of a constant panorama of passing Steamers out in beautiful Lake Huron.

No Mosquitoes .... No Malaria.

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Write for Booklet.

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of having first-class cooking receipts—of having your kitchen utensils clean—your fire right—and everything satisfactory—if your Butter, Lard, Mince Meat, Sausage, and articles of like nature, are delivered to your home in an unclean, impure butter dish?

TELL YOUR GROCER

that he must use the Pure, Perfect, Clean, Neat, Attractive, Taintless, Waterproof, Odorless, Substantial, Dirt and Dust Proof

"MULLEN" WAX-LINED PAPER BUTTER DISH

We will send you a sample upon receipt of your request and name of your grocer.

HOW MANY BERRIES

do you get for a quart? If your dealer would use the "FULL QUART" WAX-LINED BERRY BASKET, you would know that you receive the quantity you should get, and in the Cleanest, Neatest, Strongest, Most Attractive, Purest, Taintless and Odorless Basket on the market.

ASK FOR IT.

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Teach Your Children to Cook on A Gas Stove

It's as easy as

PLAY

There's nothing more important to your little girls' future welfare than the

KNOWLEDGE

of the capability — cleanliness — comfort — and economy of the only up-to-date method of practical cookery

THE GAS STOVE WILL MAKE THE LIFE OF THE TWENTIETH CENTURY WOMAN A HAPPY ONE.

JACKSON GAS COMPANY

To The Ladies.

"Here's to the garden of Eden.
Which Adam was always a weedin'
Till Eve by mistake
Got bit by a snake,
Who on the ripe pippins was feedin'.
Then a longin' it seemed to possess her
For clothing sufficient to dress her,
And ever since then
It's been up to us men
To pay for the dresses, God bless her!"

Woman's Kingdom.

"Home is her kingdom, love is her dower;
She seeks no other wand of power,—
To make home sweet, bring heaven near,
To win a smile and wipe a tear,
And do her duty day by day
In her own quiet place and way."

A Toast—"Woman!"

"Oh! the neatness of their neatness when they're neat,
Oh! the fleetness of their fleetness when they're fleet.
But the neatness of their neatness
And the fleetness of their fleetness
Are as nothing to their sweetness when they're sweet."

"Here's to the prettiest, here's to the wittiest,
Here's to the truest of all who are true.
Here's to the neatest one, here's to the sweetest one,
Here's to them all in one—here's to you."

My love to all those that I love.
My love to all those that love me;
My love to all those that love those that I love
And to those that love those that love me."

"Here's to bride and mother-in-law,
Here's to groom and father-in-law,
Here's to sister and brother-in-law,
Here's to friends and friends-in-law,
May none of them need an Attorney-at-law."

"A little health, a little wealth, a little house and freedom,
With some few friends for certain ends,
But little cause to need 'em".

GRANT'S

Silver Polishing Cream

—is recommended by the following, who are a few of the constant users:

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It gives me great pleasure to recommend to my friends and the general public Grant's Silver Polishing Cream. We have used every kind and find yours the best in every way.

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Which Means— IT PAYS TO TRADE HERE

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May Dame Fortune ever smile on you, but never her daughter, Misfortune.

The Sphere of Woman.

"They talk about a woman's sphere as though it had a limit:
There's not a place on earth or heaven
There's not a task to mankind given,
There's not a blessing or a woe,
There's not a whispered yes or no,
There's not a life, there's not a birth,
That has a feather's weight of worth,
Without a woman in it."

The Baby.

Here's to me! Mamma's pet and pop's boast.
To my solos at night, which they roast!
To my pug little nose
And my ten curly toes!
How's that for a little Milk Toast?

Here's to the happiest days of my life
Spent in the lap of another man's wife,
My Mother.

Woman,

The fairest work of the Great Author—The edition is large, and no man should be without a copy.

Here's to all who are here,
No matter where you are from!
May the best day you ever have seen,
Be worse than the worst to come.

Here's to our national birds,
The American eagle and the Thanksgiving turkey!
May the first give us peace in all our states,
And the last a piece for all our plates.

"They drink to the man that is blythe and gay
When life flows like a song,
But the man worth while
Is the man who can smile
When everything goes dead wrong".

A Federated Toast;— May it always be Crisp, but not Crusty, always Hot, but not Dry.

Ella E. Thomas, Cadillac.

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A perfect Library Table and Desk combined

Suitable for your library, living room or your own room. A beautiful colonial piece, proper in design. Workmanship and finish unexcelled. Made of the finest quarter sawed oak or genuine mahogany.

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Manufacturers of High Grade Flours. Ask your Grocer for "DOWAGIAC" (Indian brand) best BREAD flour on the market. SUPERLATIVE and STANDARD, winter wheat flours; nothing better made.

The Song of the Scientific Housewife.

Before we learned to do things right we always used to cook
Without so much as peeping at a dietetic book,
But this is not the way at all, as science has made plain,
And now, as we prepare the meals, we murmur this refrain:
"There's nitrogen, and hydrogen, a small per cent. of fat,
The carbo-hydrates, gluten, starch—remember all of that;
The right proportion must be found in every meal each day,
For 'tis the only accurate and hygienic way."

Pa used to plead for pork and beans, the children called for cake
The boarders begged for pumpkin pie whenever we would bake.
We used to try to please them all, in our misguided way,
But now, as we prepare our meals, beneath our breath we say:
"There's nitrogen, and hydrogen, a small per cent. of fat,
The carbo--hydrates, gluten, starch—remember all of that;
The right proportion must be found in every meal each day,
For 'tis the only accurate and hygienic way."

Pa hopes in vain for ham and eggs; the children can't have pie;
The boarders one and all have left—we often wonder why.
We steadfastly decline to do the way we know is wrong,
And as we cook the daily meals we hum the well-known song:
"There's nitrogen, and hydrogen, a small per cent. of fat,
The carbo--hydrates, gluten, starch—remember all of that;
The right proportion must be found in every meal each day,
For 'tis the only accurate and hygienic way."

—Elsie Duncan Yale.

Dear Friends,
With all good wishes true
Once more our cup we fill to you!
Yes,— here's a hearty health,
Long life and friendship's wealth, to you, and you!

From Josephine M. Gould, Ex-President, M. S. F. W. C.

To our fathers' sweethearts, our mothers!

Here's to man, God's first thought,
Here's to woman, God's second thought:
As second thoughts are best,
Here's to woman!

May we never make matrimony a matter of money.

I have met many, liked a few:
Loved but one—here's to you.

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The most Accessible and Desirable location for Summer Homes on the

East Coast of Lake Michigan

Within ten minutes walk of all passenger terminals and removed from any possible annoyance of this, the most important gateway for tourists entering Michigan.

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fronting directly on the lake and moderately elevated, commanding a view of the harbor, miles of coast line and the St. Joseph valley. Paved streets. Pure water. Perfect sewer system. Electric lights. Gas. Telephones. Cement sidewalks. Beautiful bathing beach. No public resorts. Reasonable restrictions as to the use of the lots.

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Sends Greetings to every Man, Woman and Child in Michigan, and asks all to co-operate with them and Dame Nature to make our State the most glorious Garden Spot in the Union. Every City and Town should have an organization to stimulate

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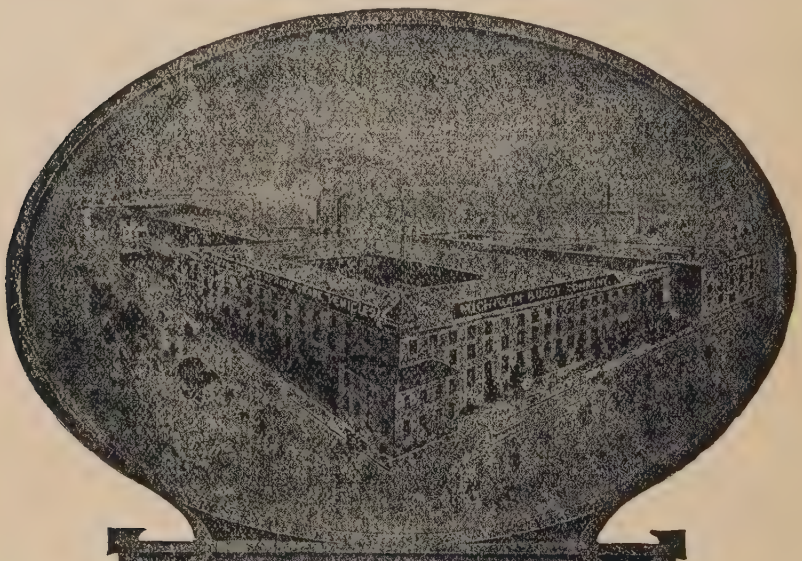

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Michigan Buggy Company

KALAMAZOO, MICHIGAN

"To Home—The place where you are treated best and grumble most."

Come in the evening or come in the morning,
Come when you're looked for or come without warning,
A thousand welcomes you'll find here before you,
And the oftener you come here the more I'll adore you."

Pat may be very foolish and sometimes very wrong.
Pat has a temper which don't last very long.
Pat is full of jollity that, everybody knows,
And you'll never find a coward where the Shamrock grows.

Here's to King Solomon, ruler and sage,
The wisest of men on history's page.
He ruled wives a thousand and found it was fun—
Here's hoping we'll know how to manage just one.

"Here's to the woman who has a smile for every joy, a tear for every sorrow, a consolation for every grief, an excuse for every fault, a prayer for every misfortune, and encouragement for every hope."

"A cheerful glass, a pretty lass, a friend sincere and true,
Blooming health; good store of wealth, attend on me and you."

"Here's to the tears of friendship! May they crystalize as they fall and be worn as precious gems by those we love."

"Here's a health to the future, a sigh for the past;
We can love and remember and hope to the last.
And for all the base lies which the almanacs hold,
While there's love in the heart, we can never grow old."

"To woman — the bitter half of man."

"To marriage—which is like a beleaguered fortress; those who are without want to get in, and those within want to get out."

"Maids and bachelors married, and soon so,
Wives and husbands happy, and long so."

"Here's to you as good as you are
And here's to me as bad as I am,
But as bad as I am
And as good as you are,
I'm as good as you are as bad as I am."

A Round Oak Chief range is the make,
If you want to roast, boil or bake.
it will fry, steam or stew.
All cooking 'twill do
If you buy one you will make no mistake.

In Every Cook Book
the author would do well to say,
"Bake in a Round Oak Range"
bake in a Round Oak Chief Steel Range and
obtain the best results.

This is the day of the scientific cook. Cooking as an art is receiving the attention that is its due. Schools of domestic science, cooking clubs and public demonstrators are fast developing correct knowledge of this the greatest of accomplishments.

One of the greatest aids in this upward movement has been the ROUND OAK CHIEF steal range,—constructed on purely scientific principles it gives the best results in cooking.

So much depends upon the oven that in the Chief steel range special attention has been given to this important feature. The oven in the Chief is 14½ inches high, the top is arched, making it strong and roomy. The top and sides are in one piece. The bottom, which is much heavier is a separate piece and is rigidly braced. A particular point of superiority in the Chief's oven is the insulation. Asbestos board, three times as thick as in ordinary ranges is used. An oven thermometer, if one is desired, is placed on the door to insure proper temperature.

Beginners as well as expert cooks appreciate the ROUND OAK CHIEF steel range. If you are interested in scientific cooking see the ROUND OAK CHIEF with the ROUND OAK guarantee.

Free booklet of the range giving all details.

If not sold in your
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MONARCH is our latest production and is making an enviable record as a bread flour. With it you get better bread and more of it in every sack.

BEST is a proven friend with the housewife because she knows with it she can make the finest bread, cake or pastry.

If when trying out the recipes in this book your flour is "Good Old Best" you can feel pretty sure of the result.

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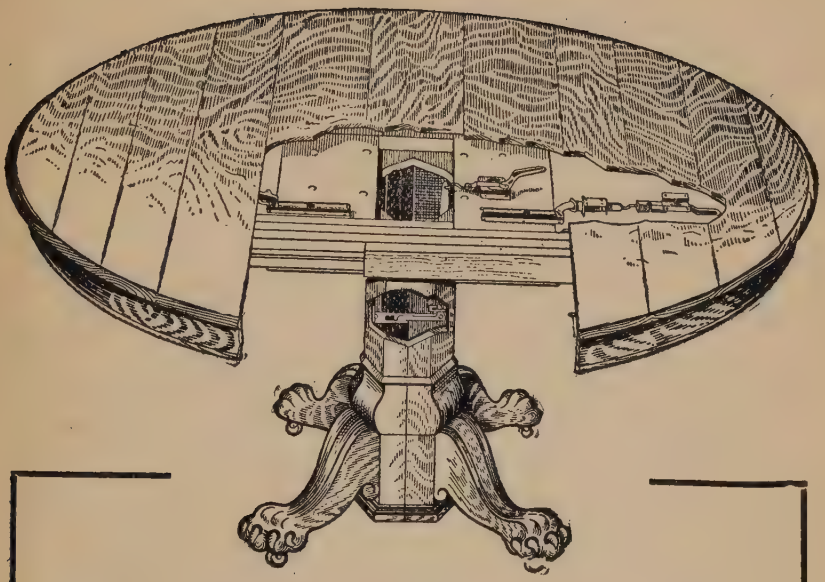

THIS TABLE IS FITTED WITH THE FAMOUS

Tyden Duo-Style Lock

1. It locks the two halves of the top together;
2. It locks in one leaf;
3. It locks in two leaves;
4. It locks in three leaves.

And all this can be done without opening the pedestal.
This is the latest up-to-date Table—the top can be made four different sizes without opening the pedestal.

Open the top and look for this brand:

IT IS YOUR GUARANTEE.

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Sold by dealers everywhere.
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For The Guest Room in a Simple House.

Let the guest sojourning here know that in this home our life is simple. What we cannot afford we do not offer, but what good cheer we can give, we give gladly. We make no strife for appearance's sake. We will not swerve from our path for you.

Know also, friend, that we live a life of labor, that we may not neglect it. Therefore, if, at times, we separate ourselves from you, do you occupy yourself according to your heart's desire, being sure that no slight to your presence is intended.

For, while you are with us, we would have you enjoy the blessings of a home, health, love and freedom, and we pray that you may find the final blessing of life,—peace.

We do not defer to you in opinion, or ask you to defer to us. What you think you shall say, if you wish, without giving offense. What we think we also say, believing that the crystal, Truth, has many aspects, and that Love is large enough to encompass them all.

In this house you may meet those not of your own sort. They may differ from you in nationality, birth, position, possessions, education or affinity. But we are maintaining here a small part of the world's great future democracy. We ask of you, therefore, courtesy and tolerance for all alike.

And, on these stern terms, though you be young or old, proud or plain, rich or poor, resting here you are a partaker of our love, and we give you glad welcome.

— Marguerite Ogden Bigelow in "The Craftsman".

A Sonnet.

Whilst pa and ma is dressin' up to go
To church or somewhere, so I've heard ma tell
The neighbor women, pa tears round pell-mell
And turns things upside down, and wants to know
Who hid his clothes! and makes ma stop and show
Him where to find them. Ma she know'st full well
They're where he's kept them since he camest to dwell
In our house: that's been twenty years or so.

And when ma's donest her level best to try
To help pa so he will not fuss and fret,
And found his clothes, shoes, collar, cuffs and tie,
And there ain't nothin' more for her to get,
Pa looks at her and with an awful sigh
Says. "Thunderation! Ain't you ready yet?"

—Nixon Waterman.

A. D. BAUGHMAN

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Bounding the United States.

Among the legends ofthe Civil War, is the story of a dinner party, given by the Americans resident in Paris, at which were propounded sundry toasts, concerning the great American nation, and the principal fact seemed to be the bigness of the country.

"Here's to the United States", said the first speaker. "bounded on the north by British America, on the south by the Gulf of Mexico, on the east by the Atlantic ocean and on the west by the Pacific ocean." "But", said the second speaker, "this is far too limited a view of the subject, and in assigning our boundaries, we must look to the great and glorious future, which is prescribed for us by the manifest destiny of the Anglo-Saxon race. Here's to the United States! —bounded on the north by the north pole, on the south by the south pole, on the east by the rising, and on the west by the setting sun." Emphatic applause greeted the aspiring prophecy. But here arose the third speaker, a very serious gentleman from the far West. "If we are going," he said, "to lessen the historic past and present, and take our manifest destiny into account, why restrict ourselves within the narrow limits assigned by our countryman, who has just sat down. I give you the United States!— bounded on the north by the Aurora Borealis, on the south by the precession of the equinoxes, on the east by the primeval chaos, on the west by the Day of Judgment!"

—John Fiske.

"Here's to home, may it be a world of strife shut out and a world of love shut in."

"Cheerfulness in our cup, content in our minds, and competency in our pockets."

"Henceforth, dear friend, in leisure hours,
I'll dig around among the flours;
And who can tell what wondrous things
Will rise on baking powder wings!
Beneath the magic of my hand
When I shall come to understand
The use of all—and nothing waste—
'A pinch of salt' and 'spice to taste,'
Then I shall give my friends a feast
With heart as light as compressed yeast.
And if with joy my stuff is eaten
I'll not regret the eggs I've beaten;
And to you, Cook Book, shall be due
All praise—and many thanks to you."

The Editor of this Cook Book has used the Royal Fireless Cooker and found it very satisfactory.

Mrs. Myrtle Koon Cherryman—Reader and Writer

Mrs. Cherryman deals in "Readin' and 'Ritin'", though not in "'Rithmetic." Her repertoire of readings includes English Masterpieces, such as Sheridan's "School for Scandal," Dickens' "Cricket on the Hearth," Stephen Phillips' "Ulysses," Gilbert's "Pygmalion and Galatea," Lytton's "Lady of Lyons," Cleveland's Moffett's "The Battle," and other well known novels and plays, appropriate for church entertainments and club programs; also several groups of short stories by American authors, original sketches and verses, and a quantity of miscellaneous material.

Terms, $15 and expenses for full program. Smaller fees according to the amount of time filled. For further information, address Mrs. Cherryman at 264 Sheldon street, Grand Rapids, Mich.

"Songs of Sunshine," a book of verse by Mrs. Cherryman, is on sale at the Grand Rapids book stores, and may also be secured direct from the author. Price, $1.00.

A new volume of short preachments in prose, entitled "Mother Goose Meddlings," also containing "A Few Fables" will be ready for the market by November 1. Price, 75 cents.

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Get your clock of

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HIGH GRADE TEAS & COFFEES

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Because the best cook in the world can't make a good cup of coffee out of poor material.

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L. H. Shepherd's Roller Patent Flour

Made of Michigan Wheat

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REST, VISIT, ATTEND CLUB OR CHURCH.
SAVES NEARLY ALL YOUR FUEL.

It will keep your morning's milk cold all day. Your baby's milk warm all night. Your ice cream hard until you want it.

Everything you like that you cook this way is easily digested. Stomach troubles disappear.

Food is simply brought to the boiling point on stove, then placed in Cooker and forgotten until meal time, when it is hot, ready to serve. Four times the fuel and constant attention could not cook it as well.

NOTHING EVER SPOILED BY BURNING.

No hard dishes to wash. No cooking odors in the house. Fuel, time and food saved in a month pays for it.

There is NO BETTER cooker on the market and none AT ANY PRICE so convenient and easy for a woman to use. This gallon kettle with extra pan will cook two things at the same time.

Sent on receipt of price. EXPRESS PREPAID.

Royal Fireless Cooker Co.

BATTLE CREEK, MICHIGAN.

MEMORANDUM

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